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The SIXTH EDITION, with large Additions.

VOL. I

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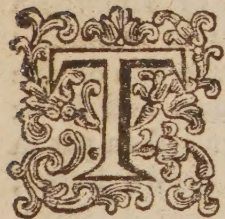


THE
Lady's Companion.

C H A P. I.

Of GRAVIES, SOOPS, BROTHS,
POTTAGES, and CULLISES.

To make a strong Broth for Soops and Sauces.



TAKE a Leg of Bœef, or a large Quantity of any other Part, and set it over the Fire in four Gallons of Water; skim it clean. Season it with Salt, whole Pepper, both Black and Jamaica, six or eight Onions, some whole Cloves and Mace, a good Bundle of Thyme and Parsley. Boil it four Hours, till it has boiled half away; then strain it off, and keep it for Use.

To make a Brown Gravy for Soops and Sauces.

TAKE three or four Pounds of coarse lean Beef, and put it into a Frying-pan, with some fat Bits of Bacon at the Bottom, and cut five or six Onions in Slices; cut a Carrot in Pieces, which, with some Crusts of brown Bread, and a Bundle of Thyme, cover up close, and put all over a gentle Fire, and let it fry very brown on both Sides, but not burn; then put into it two or three Quarts of the strong Broth, mentioned in the Receipt above. Season it with Pepper, and let it stew an Hour, and then strain it through
Vol. I. B a Hair

a Hair Sieve; skim off the Fat, and keep it for Use. If it is for Soops, you must make a larger Quantity.

Gravy for Brown Sauces.

TAKE some Neck of Beef, cut it in thin Slices, then flour it well, and put it in a Sauce-pan, with a Slice of fat Bacon, an Onion sliced, some Powder of sweet Marjoram, some Pepper and Salt, cover it close, and put it over a slow Fire; stir it three or four Times, and when the Gravy is brown, put some Water to it; stir it altogether, and let it boil about half an Hour; then strain it off, and take the Fat off the Top, adding a little Lemon-Juice.

Gravy for White Sauces.

TAKE Part of a Knuckle or the worst Part of a Neck of Veal, boil about a Pound of it in a Quart of Water, an Onion, some whole Pepper, six Cloves, a little Salt, a Bunch of sweet Herbs, half a Nutmeg sliced; let it boil an Hour, then strain it off, and keep it for Use.

A cheap Gravy.

TAKE a Glafs of Small Beer, a Glafs of Water, an Onion cut small, some Pepper and Salt, a little Lemon-peel grated, a Clove or two, a Spoonful of Mushroom Liquor, or pickled Walnut Liquor; put this in a Bason; then take a Piece of Butter, and put it in a Sauce-pan on the Fire, and let it melt; then drudge in some Flour, and stir it well till the Froth sinks, and it will be brown; then put in some sliced Onion, and your Mixture, to the brown Butter, and give it a boil up.

To make Gravy in Haste.

CUT an Ox-Kidney into Slices, season it high with Salt and Pepper, put it into a Stew-pan, with just Water enough to cover it, a Shalot or two cut, and a sliced Onion, a Bit of Butter, and a Bunch of Sweet-Herbs, and let it stew gently.

Or thus.

CUT a Pound or two of lean Beef into Slices, beat it well, and put into it a Frying-pan till it be brown; add to it a Pint of strong Broth, and an Onion, boil it a little, and strain it for Use.

Or thus.

PUT two Ounces of Bacon into a Frying-pan, with a Pound of lean Beef cut in Slices, fry it a little, then put in a Pint of Red Wine, and a Pint of Water, one Anchovy, a Sprig of Sweet-Herbs; fry this a Quarter of an Hour, then put out what Gravy you find, and fry it till you have all the rest out; then strain it, and it will be fit for Use.

A Gravy to keep.

TAKE a lean Piece of Beef, one Quarter roasted, and cut it in Pieces; put it into a Stew-pan, with half a Pint of strong Broth, and a Pint of Red Wine; cover it up close, and stew it an Hour, often turning it; season it with Pepper and Salt, then strain it off, and put it into a Stone Bottle, and when you use it, warm the Bottle.

To make Mutton-Gravy.

ROAST your Mutton a little more than half, then cut it with a Knife, and squeeze out the Gravy with a Press, then wet your Mutton with a little good Broth, and press it the second Time; put it with a little Salt into an Earthen Vessel, and keep it for Use.

Another Gravy to keep.

GET coarse Beef, or Mutton, put it into as much Water as will cover it; when it has boiled a while take out the Meat, beat it very well, and cut it into Pieces to let out the Gravy; then put it in again with some Salt, whole Pepper, an Onion, and a Bunch of Sweet-Herbs; let it stew, but do not let it boil; when it comes to be of a good brown Colour, take it up, and put it into an Earthen Pan; when it is cold, skim off the Fat, and keep it one Week under another; if it begins to change, boil it up again.

If it be for a white Fricassey, melt some Butter, with a Spoonful or two of Cream, and the Yolks of Eggs and White Wine.

To make Veal-Gravy.

CUT Steaks off of a Fillet of Veal, beat them well, lay them in a little Stew-pan, slice Carrots, Parsnips, and Onions, and lay over them: Cover your Pan, and set it over a gentle Fire, augmenting the Fire by Degrees; and

when the Gravy is almost wasted, and the Veal begins to stick to the Pan, and is become brown, put in some strong Broth, a whole Leek, a little Parsley, and a few Cloves; then cover the Stew-pan, and let it simmer three Quarters of an Hour, then strain it into an Earthen Pan, and set it by for Use in Soops and Ragoos.

Another Gravy.

IF you are in the Country where you cannot always have Gravy Meat, when your Meat comes from the Butcher, take a Piece of Beef, a Piece of Veal, and a Piece of Mutton; cut them into as small Pieces as you can; and take a large deep Sauce-pan with a Cover, lay your Beef at Bottom, then your Mutton, then a very little Piece of Bacon, a Slice or two of Carrot, some Mace, Cloves, whole Pepper, Black and White, a large Onion cut in Slices, a Bundle of sweet Herbs, and then lay in your Veal: Cover it close over a very slow Fire for six or seven Minutes, shaking the Sauce-pan now and then; shake some Flour in, and have some boiling Water ready, pour it in till you cover the Meat, and something more: Cover it close, and let it stew till it is rich and good, then season it to your Taste with Salt, and strain it off. This will do for most Things.

A good Gravy for any Use.

BURN two Ounces of Butter in a Frying-pan, that it be brown, but not black; put in two Pound of coarse lean Beef, two Quarts of Water, and half a Pint of Wine, either Red or White, as you would have the Colour; put in three or four Shalots, half a Dozen Mushrooms, Cloves, Mace, whole Pepper, and four or five Anchovies; let it stew for an Hour over a gentle Fire, and then strain it off for Use.

A Fish Gravy for Soop.

TAKE Tench, or Eels, cleansed from Mud, and scour their Outfides well with Salt, then having pulled out their Gills, put them into a Kettle with Water, Salt, a Bunch of sweet Herbs, and an Onion stuck with Cloves; let all these boil an Hour and a Half, and then strain off the Liquor through a Cloth; add to this the Peelings of Mushrooms, well washed, or Mushrooms themselves cut small; boil these together, and strain the Liquor through a Sieve into a Stew-pan, upon some burnt, or fry'd, Flour, and a little

little Lemon, which will soon render it of a good Colour, and of a fine Flavour, fit for Soops, which may be varied according to the Palate, by putting Pot-herbs and Spices into the Soop a little before you serve it.

A Mitonage, or Soaking Broth.

FOR all Sorts of Soop, take a Leg of Beef, and a Piece of the Buttock, or any other Part, it matters not much ; but the Buttock and Leg are the properest for Mitonage ; use what Quantity you think fit, according to the Bigness of your Pot, and the Quantity of Soop you intend to make. Suppose you would make two Soops out of one Mitonage : Take a Piece of a Buttock of Beef, about eight or ten Pounds, and a Piece of a Leg, about seven or eight Pounds : Put all into your Pot, fill it half full of Broth, if you have any, and then fill it up with Water ; skim it well, and season it with Salt, a few Onions stuck with Cloves, Carrots, Turnips, and a good Bunch of Sellery ; sometime after put in a Fowl, and a Knuckle of Veal tied round with Pack thread ; do not let them boil too much : This will serve to put in your Soops ; you may also put in all the Garniture of your Soops, as Sellery, Endive, Leeks, Lettuces and Fowls.

Note, This Broth is very good to soak the Bread for all Sorts of Soops, except Cabbage, Turnip, or Onion Soops, which are distinguished by their different Garnitures.

A good Stock for Fish Soops.

PREPARE Scate, Flounders, Eels, and Whiteings, lay them in a broad Gravy-pan, put in a Faggot of Thyme, Parsley and Onions, season them with Pepper, Salt, Cloves, and Mace ; then pour in as much Water as will cover your Fish ; put in a Head of Sellery, and some Parsley Roots. Boil it very tender about an Hour, then strain it off for any Use, for Fish or Meagre Pottages. This Stock will not keep above a Day. If you would make a Brown Stock you must pass your Fish off in browned Butter, and stove it, then put in your Liquor and Seasoning.

A Stock for an Herb-Soop.

GET Chervil, Beets, Chards, Spinach, Sellery, Leeks, and such like Herbs, with two or three large Crusts of Bread, some Butter, a Bunch of sweet Herbs, and a little Salt ; put these, with a moderate Quantity of Water, into a Kettle, and boil them for an Hour and an Half, and strain

out the Liquor through a Sieve, and it will be a good Stock for Soops, either of Asparagus Buds, Lettuce, or any other kind fit for *Lent* or *Fast-Days*.

Broth of Roots.

BOIL about two Quarts of Seed Peas; when they are very tender, bruise them to a Mash; put them into a Pot that holds two Gallons of Water, and hang it over the Fire for an Hour and an Half; then take it off, and let it settle. Take next a middle-sized Kettle, and strain into it, thro' a Sieve, the clear Puree, into which put a Bunch of Carrots, a Bundle of Parsnips, and a Bunch of Parsley Roots, with a Dozen Onions; season it with Salt, a Bunch of Pot-Herbs, and an Onion stuck with Cloves: Boil all together, and put in a Bunch of Sorrel, and another of Chervil, with two or three Spoonfuls of the Juice of Onions; see that the Broth be well tasted, and make Use of it to simmer all Sorts of Soops made of Legumes.

A Green Peas Soop *without Meat*.

WHILE you are shelling the Peas, separate the young from the old, and boil the old ones till they are so soft that you can pass them thro' a Colander; then put the Liquor and the pulped Peas together; put in the young Peas whole, adding some Pepper, two or three Blades of Mace, and some Cloves.

When the young Peas are boiled enough, put a Faggot of Thyme and Sweet Marjoram, a little Mint, Spinach, and a green Onion shred, but not too small, with half or three Quarters of a Pound of Butter, into a Sauce-pan; and as these boil up, shake in some Flour to boil with it, to the Quantity of a good Handful, or more; put also a Loaf of *French Bread* into the Broth to boil, then mingle the Broth and Herbs, &c. together; season it with Salt to your Palate; and garnish with some small white Toasts, neatly cut, and some of the young Peas.

A Young Green Peas Soop.

PUT some young Peas into a Stew-pan, with a Piece of good fresh Butter, and a Faggot of sweet Herbs; season them with Pepper and Salt, and, after you have tossed them three or four Times on the Stove, put some Veal Gravy to them, and let them boil gently: Then take two round Loaves of *French Bread*, of about a Pound Weight each, cut them

them in Halves, and take out all the Crumb; if the four Crusts will go into your Dish, use them all, or as many as it will contain. Put your Crusts into a Stew-pan, with a Pinch of half-beaten Pepper, and a little Salt dash'd over them; then take a Spoonful of good Broth, and strain it over your Crusts; let them take a Boil or two, 'till they are tender, and immediately put them into your Soop-Dish, and put them over the Stove, and let them just stick to the Dish, but not burn; your Peas being well tasted, put them upon your Crusts, and serve them hot.

Another Green Peas Soop.

W I P E your Peasecod Shells, and scald them, strain and pound them in a Mortar, with scalded Parsley, young Onions, and a little Mint; then soak a white *French Roll*; boil these together in clean Mutton Broth, a Faggot of sweet Herbs; season it with Pepper, Salt, and Nutmeg, then strain it through a Colander; put the Pottage in a Dish, in the Middle place a Piece of larded Veal, Chickens, or larded Rabbits. Garnish with scalded Parsley, Cabbage Lettuce, and young Peas.

Another Green Peas Soop.

T A K E a Peck of the youngest Peas you can get, put them in a Stew-pan, cover the Peas with Water; then put in a Bunch of Thyme, Parsley, and young Onions, some Pepper and Salt, a Quarter of a Pound of Bacon, and a Lump of Butter, then cover down your Stew-pan, and let them stew a little while; then take half a Dozen Cabbage Lettuces, or more, according to the Size, cut them in Quarters, and put them into the Soop, with about eight or nine Cucumbers, and a Handful or two of Purslane; then add some more Seasoning, a Lump of Butter, and fill your Stew-pan with boiling Water: The Soop will take stewing about two Hours; if the Liquor be too much wasted away in that Time, add a little more boiling Water and Butter.

Some People stuff a Chicken, or two or three Pigeons, and stew in it.

A dry'd Peas Soop.

Y O U may make this of Beef, but a Leg of Pork is much better; or the Bones of Pork, or of the Skin and Hock of a Leg of Pork. Strain the Broth through

a Sieve, and to every Quart of Liquor put half a Pint of split Peas, or to three Quarts of Liquor a Quart of whole Peas.

The whole Peas must be passed thro' a Colander, but the split Peas do not need it; put in Sellery accordingly as you like it, cut small; dry'd Mint and sweet Marjoram in Powder; season also with Salt and Pepper, boil all till the Sellery is tender.

If you boil a Leg of Pork, this is to be done when the Meat is taken out of the Pot; but if you make Soop from the Bones, boil these Ingredients afterwards in the Liquor.

When you serve it up, lay a *French* Roll in the Middle of the Dish, and garnish the Border of the Dish with rasped Bread sifted.

Some put in All-spice powdered, which is agreeable enough: Others, serving it up, put toasted Bread cut into Dice; and others, in the Boiling, add the Leaves of White Beets.

A very good Peas Soop.

BOIL three or four Pounds of lean coarse Beef in two Gallons of Water, with three Pints of Peas, till the Meat is all in Rags, and strain it from the Meat and Husks; but half an Hour before you strain it, put in two or three Anchovies; then put into a Sauce-pan as much as you would have for that Meal, with an Onion stuck with Cloves, a Race of Ginger bruised, a Faggot of Thyme, Savoury, and Parsley, and a little Pepper; boil it for near half an Hour, then stir in a Piece of Butter, and having fried some Forc'd-Meat Balls, Bacon, and *French* Bread, cut into Dice, with Spinach boiled green; put these to the Soop in the Dish.

A Peas Soop for Lent, or any Fasting Days.

BOIL a Quart of good Peas in six Quarts of Water, till they are soft; then take out some of the clear Liquor, and strain the Peas from the Husks, as clean as may be; then boil some Butter, and when it breaks in the Middle, put in an Onion and some Mint, cut very small, Spinach, Sorrel, and a little Sellery cut grossly; let these boil for a Quarter of an Hour, stirring them often; then with one Hand shake in some Flour, while with the other Hand you pour in the thin Liquor; then put into the strained Liquor some Pepper, Mace, and Salt, and boil it for an Hour longer: Put a Pint of sweet thick Cream to as much of it as will make

make a large Dish, laying a *French Roll*, crisped, and dipped in Milk, in the Middle of the Dish.

Another Peas Soop.

BOIL a Quart of good Seed Peas tender and thick, strain and wash them thro' a Sieve with a Pint of Milk; then put therein a Pint of strong Broth, boiled with Balls, a little Spear Mint, and a dry'd *French Roll*; season it with Pepper and Salt; cut a Turnip in Dice, fry it, and put into it.

A good Spring Soop.

GE.T twelve Cabbage Lettuces, six green Cucumbers, pare them, and cut out the Cores; then cut them in little Bits, and scald them in boiling Water, and put them into strong Broth; let them boil till very tender, with a Handful of Green Peas, and some *French Roll*. Garnish with Lettuce and green Cucumbers cut in Slices.

A Soop de Santé the French Way.

PUT over the Fire twelve Pounds of Beef, seasoned moderately with Spices and Salt, boil it till your Broth is strong, strain it to a good Knuckle of Veal blanch'd, then boil it up a second Time, putting your Pullet to it that you design to serve in the Middle of your Soop; let it boil till it comes to the Strength of a Jelly, put to it, in the Boiling, a Bit of Bacon that is not rusty, stuck with six Cloves: Your Broth being thus ready, at the same Time make a Pan of good Gravy thus: Take a Stew-pan or Brass Dish, place in the Bottom of it a Quarter of a Pound of Bacon cut in Slices, clean from Rust, likewise the Bigness of half an Egg of Butter; take five or six Pounds of a Fillet of Veal, and cut it in Slices as thick as you do for *Scotch Collops*, and place it on your Bacon in your Stew-pan, covering all the Bottom over. If you have no Veal use Buttock of Beef, set it over a clear Fire, not very hot, and let it colour: When it begins to crack, put a little of the Fat of your boiling Broth to it, stir it as little as possible, because it makes it thick, and throw in three or four sliced Onions, one Carrot, two Turnips, a little Parsley, a Sprig of Thyme, a little whole Pepper and Cloves: All these Ingredients being fry'd together, till you think it comes to a good Colour, if in Summer, a few Mushrooms will give it a good Taste. When it is of a good Colour, add to it your boiling Broth from

your Knuckle of Veal, leaving some to keep your Veal and Pullet white, to soak your Bread with for the Soop, and other Uses in the Kitchen. Your Broth and Gravy being in Readiness, take such Herbs as the Country where you are will afford, such as Sellery, Endive, Sorrel, a little Chervil, or Cabbage Lettuce, well picked and washed, mince them down with your Mincing-knife, and squeeze the Water from them, place them in a little Pot, or deep Sauce-pan, put to them so much of your Broth and Gravy as will just cover them; let them boil tender, then take the Crusts of two *French* Rolls, and boil them up with three Pints of Gravy, and strain it through a Strainer, or Sieve, and put it to your Herbs; if you have no *French* Bread to thicken it with, take the Bigness of an Egg of Butter, a small Handful of Flour, and brown it over the Fire, and a little minced Onion, if the Eaters be Lovers of it, if not, let the Onion that was in the Gravy serve. Add to your Brown some Gravy, and boil it, and strain it thro' a Sieve to your Herbs, instead of *French* Bread; let your Herbs be pretty tender before you put your Thickening in; boil all together half an Hour, and skim off the Fat; place in the Bottom of your Dish, that you intend to serve your Soop in, some *French* Bread in Slices, or the Crust dried before the Fire, or in an Oven, boil it up with some of your Broth, so put your Fowl and Herbs on the Top of it; let your Garnishing be a Rim, on the Outside of it Sellery, of Endive, tender boiled in good Broth, and cut in Pieces about three Inches long; if you cannot spare Herbs, take a Bit of Forced-Meat, and boiled Carrot, to garnish it: Serve it hot, and take Care there is no Fat on it.

A Soop de Santé the English Way.

YOUR Gravy and Broth being ready, as in the above Receipt, instead of Herbs take Carrots and Turnips, and cut them in square Slices an Inch long, and the Bigness of a Quill, blanch them off in boiling Water, but blanch the Carrots more than the Turnips, and strain them out in a Colander, from the Water where they are blanched in; then take two Quarts of Gravy, the Crust of two *French* Rolls, and boil them as before directed, strain it thro' a Strainer or Sieve, and put it to the Carrots and Turnips; let them boil gently in it over the Fire, 'till they are tender; your Bread being soaked in your Dish, put in the Middle of it a Knuckle of Veal, or a Pullet, or Chicken. Let your Garnishing be Carrot,

Carrot, or Turnip, cut in small Dice, and boiled tender ; skim off the Fat, so serve it.

Soop *Lorraine.*

HAVING very good Broth made of Veal and Fowl, and strained clean, take a Pound of Almonds, and blanch them, pound them in a Mortar very fine, putting to them a little Water to keep them from oiling as you pound them, and the Yolks of four Eggs tender boiled, and the Lean of the Legs and Breast of a roasted Pullet or two ; pound all together very fine ; then take three Quarts of very good Veal Broth, and the Crust of *French* Rolls cut in Slices, let them boil up together over a clear Fire, then put to it your beaten Almonds ; let them just boil up together ; strain it through a fine Strainer to the Thickness of Cream, as much as will serve the Bigness of your Dish ; hash or mince the Breast of two roasted Pulletts, and put them into a Loaf as big as two *French* Rolls, the Top cut off, and the Crum taken out, season your Hash with a little Pepper and Salt, a scraped Nutmeg, and the Bigness of an Egg of Butter, together with five or six Spoonfuls of your strained Almonds ; let the Bread that you put in the Bottom of your Soop be *French* Bread, dry'd before the Fire, or in an Oven ; soak it with clean Broth, and a little of your strained Soop, place your Loaf in the Middle ; put in your Hash warm ; you may put four Sweetbreads, tender boiled, about your Loaf, if you please. Let your Garnishing be a Rim and a sliced Lemon, so serve it up.

A Vermicelly Soop.

GET two Quarts of good Broth made of Veal and Fowl, put to it about two Ounces of Vermicelly, and a Bit of Bacon stuck with Cloves ; rub a Piece of Butter, about the Bigness of half an Egg, in half a Spoonful of Flour, and dissolve it in a little Broth, to thicken your Soop : Boil a Pullet, or a Couple of Chickens, for the Middle. Let your Garnishing be a Rim, on the Outside of it cut Lemon ; soak your Bread in the Dish with some of the same Broth ; take the Fat off, and put your Vermicelly in your Dish, to serve it.

You may make Rice-Soop the same Way, only your Rice being first boiled tender in Water, must be boiled an Hour after in strong Broth ; but half an Hour will boil the Vermicelly.

- Soop au Bourgeois.

HAVING good Broth and Gravy in Readiness, take four Bunches of Sellery, and ten Heads of Endive, wash them clean, and take off the Outside; cut them in Pieces an Inch long, and swing them well from the Water. This Soop may be made brown or white: If you intend it brown, put the Herbs into two Quarts of boiling Gravy, having first blanch'd them in boiling Water five or six Minutes; then take the Crusts of two *French Rolls*, boil them up in three Pints of Gravy, strain them through a Strainer or Sieve, and put them to the Herbs, when they are almost ready; for that is to be minded in all Soops, that your Thickening is not to be put in till your Herbs are almost tender: You may put in the Middle of your Soop a Pullet or Chickens. Let your Garnishing be a Rim, and on the Outside some of your Sellery cut in Pieces three Inches long, your Bread being soaked in some good Broth or Gravy, and your Herbs boiling hot; so serve it.

Pottage of Chervil *the Dutch Way*.

GET ready a sufficient Quantity of good Broth, and put in it a Knuckle of Veal, cut in Pieces, the Bigness of an Egg; skim it, and take care it does not boil too much. Half an Hour before you serve it to Table, throw in some Forc'd-Meat Balls, not too fat, but of a good Consistence; droll them before-hand in Raspings of Bread; they must be no bigger than small Nuts. A Quarter of an Hour before you serve, put in a pretty deal of Chervil mix'd and chopp'd very fine, together with an Handful of Flour, there must be a great deal; for a large Soop a good Plate full is requisite. When your Chervil is in, keep it always stirring till you are ready to serve, which must be without Bread.

An Artichoke Soop.

WASH the Bottom of your Artichokes, and boil them in blanch'd Water, putting in a large Piece of Butter, kneaded up with a little Flour and Salt: When they are boiled take them out, mash them, and strain them through a Sieve, as you do Peas, then let them simmer in a Stew-pan over a gentle Fire, putting in Butter, Salt, Pepper, Nutmeg and Cloves, pounded in a Mortar, also a Bunch of young Onions, Thyme, and a Bay Leaf: When it is almost ready, pound in a Mortar some blanch'd Sweet-Almonds, Yolks

Yolks of hard Eggs, Sugar, and a little Orange-Flower Water; put this to your Soop, set it a little over the Fire, and then serve it.

A Savoy Soop.

LET your Savoys be cut in four Pieces, and three Parts boiled in Water; then squeeze them, when cold, with your Hand, clean from the Water; place in a large Sauce-pan, or little Brass Dish, such a Quantity as your Dish will hold; there must be Room between each Bit of Savoy to take up Soop with a large Spoon; put them a boiling with as much Broth or Gravy as will cover them; set them a stewing over the Fire two Hours before Dinner; at the same Time, take a Sauce-pan, with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flour, keep it stirring till it is brown; put to it two minced Onions, and stir it a little afterwards, then put to it a Quart of Veal Gravy, boil it a little, and pour it all over your Savoys. You force Pigeons between the Skin and the Body, with good Forc'd-Meat made of Veal; or you take a Duck, or Ducklings, being trussed up for boiling, then fry them off, and put them a stewing with your Savoys; let a little Bacon, stuck with Cloves, be put in with them to stew. Let your Garnishing be a Rim, and on the Outside of it Slices of Bacon, a little Heart of Savoy between each Slice, taking the Fat clean off; soak your Bread in your Dish, with some good Broth or Gravy, place your Savoys at a due Distance, and your Duck in the Middle; so serve it up.

You may make a Cabbage Soop according to the above Directions.

A Kervel Maes Pottage.

GET a Knuckle of Veal, chop it all in little Pieces, except the Marrow-bone, season the Flesh with a little Salt, Nutmeg, pounded Biscuit, and Yolks of Eggs, and make little Forc'd-Meat Balls, of the Bigness of a Pigeon's Egg; which being boiled in a Broth pot for the Space of a full Hour, then take three or four Handfuls of Chervil pick'd clean, two or three Leeks, and a good Handful of Beet Leaves, mince them together, and add two or three Spoonfuls of Flour, well mixed with two or three Spoonfuls of Broth, that it may not be lumpy, and do it over the Stove as you would do Milk Pottage. This Pottage must appear green. On Fish Days cut some Eels in Pieces, with which
make

make the Broth, instead of the Veal, and you may put in a Handful of Sorrel among the other Herbs.

A Sorrel Soup with Eggs.

BOIL a Neck of Mutton, and a Knuckle of Veal ; skim them clean, and put in a Faggot of Herbs ; season with Pepper, Salt, Cloves, and Mace, and when it is boiled enough, strain it off, let it settle, and skim the Fat off, then take your Sorrel, and chop it, but not small ; pass it in brown Butter, put in your Broth, and some Slices of *French* Bread, and stow in the Middle a Fowl, or a Bit of a Neck of Mutton ; then garnish your Dish with Slices of fry'd Bread, and stew'd Sorrel, with six poach'd Eggs, laid round the Dish, or in the Soup.

A Crawfish Soup.

TAKE half a Dozen Whittings, half a Thornback, and a large Eel, cleanse them, and boil them in as much Water as will cover them ; skim the Pot well ; season with a little Salt, whole Pepper, Ginger, Mace, an Onion stuck with Cloves, Thyme and Parsley, and boil them all to Mash ; then take the Tails of half a hundred Crawfish, pick out the Bag, and all the woolly Parts that are about them, put them into a Sauce-pan with Water, Vinegar, Salt, Lemon, and a Faggot of sweet Herbs ; when these have stew'd over a gentle Fire, 'till they are ready to boil, take out the Crawfish Tails, and lay them by, and beat all the other Shells in the Liquor they are stewed in, with a *French* Roll, 'till the Shells are beaten very fine ; wash out all the Goodness with their own Liquor, then pour the other Fish-Liquor through the Shells, and strain all from the Filth and Grit. Then having in the mean Time a Carp stewed, lay it in the Middle of the Dish : Add the Body of a Lobster to the Soup, with good Gravy and burnt Butter ; heat the Crawfish Tails in the Soup, and pour all over the Carp. Garnish with a Rim of Forc'd-Meat, or clean Paste, laying some of your Crawfish thereon ; and so serve it up.

Another Crawfish Soup.

Cleanse your Crawfish, and boil them in Water, Salt, and Spice, pull off their Claws and Tails, and fry them ; break the rest of them in a Stone Mortar ; season them with savoury Spice, and an Onion, hard Eggs, grated Bread, and sweet Herbs, boiled in strong Broth ; strain it ; then put to
it

it scalded chopp'd Parsley, and *French* Rolls, with a few dry'd Mushrooms ; garnish the Dish with sliced Lemon, and the Claws and Tails of the Crawfish.

Lobster Soop.

TAKE any Sort of Fish, either Carp, Tench, Pike, Trout, Flounders or Whittings, to the Quantity of four or five Pounds, and make a Stock of it according to the Directions given for making Crawfish Soop ; let your Forc'd-Meat be kept as clean from Bones as you can, and make it up about the Size of a double *French* Roll, hollow in the Middle, and open at the Top ; set it in the Oven for half an Hour, just before you use it ; place this Forc'd-Meat in the Middle of the Soop ; pound the Spawn of the Lobster, and strain it with your Cullis : Take the Meat out of your Lobster, and cut it into square Pieces in the Form of large Dice, put it into a Sauce-pan with a little of the Cullis, with Salt and Pepper, give it a Warm, put in a Piece of Butter, and put it into your Forc'd-Meat Loaf that you plac'd in the Middle of your Soop. Having soaked your Bread, and heated your Cullis, squeeze in some Lemon. Garnish with a Rim of Paste, with Slices of Lemon on the Outside, and serve it up.

A Brown Pottage Royal.

SET a Gallon of strong Broth over the Fire, with two shivered Palates, Cocks-combs, Lamb-stones sliced, with savoury Balls ; a Pint of Gravy, two Handfuls of Spinach, and young Lettuce minc'd ; boil these together with a Duck, the Leg and Wing Bones being broke and pulled out, and the Breast slashed, and drowned in a Pan of Fat ; then put the Pottage in a Dish, and the Duck in the Middle, lay about it a little Vermicelly, boiled up in a little strong Broth, with savoury Balls, and Sweet-breads : Garnish with scalded Parsley, and Turnips, Beet-Root, and Barberries.

A Muscle Soop.

GET a Quantity of Muscles, make them clean, boil them, and pick them out of the Shells, then wash them again, and put them into a Sauce-pan : Take three or four Pounds of fresh Fish, and some Crawfish Cullis, strain it thro' a Sieve to the Thickness of a Cream, put a little of it to your Muscles ; cut off the Top of a *French* Roll, take out the Crumb, and fry it in a little Butter, place in the Middle of your Soop
your

your Bread being soak'd with some of your Cullis. Let your Garnishing be a Rim of Paste ; lay the Muscle Shells round the Outside of it ; thicken up your Muscles with the Yolk of an Egg, as you do a Fricasey, and put one or two in a Shell round your Soop, likewise fill up the Loaf in the Middle ; the Cullis being boiling hot, squeeze into that, and in the Muscles, a little Lemon ; so serve it.

You may make Cockle Soop the same Way.

A Scate or Thornback Soop.

MAKE your Stock, or Cullis, as you do for a Craw-fish Soop, only without Shells to colour it : Your Scate or Thornback being skinned, take half a Pound of the best of the Fish from the Bones, cut it to Pieces, and throw it into your Cullis, with some other fresh Fish, such as the Country affords. Your Cullis being strained off ready, to the Thickness of a Cream, mince the lean Part of the Fish you cut from the Bones, and put it over the Fire in a little Sauce-pan, with a little Butter, Pepper, and Salt, stirring it till the Raw is off of it ; then mince it with your Knife on a clean Table the second Time, and put it in your Sauce-pan again : If it is good Fish, it will eat as tender as a Chicken hashed ; put a little Lemon to it, and place it in a *French* Roll in the Middle of your Soop ; your Cullis being hot, and your Bread soaked in the Bottom of your Dish, squeeze in some Lemon. Let your Garnishing be a Rim on the Outside, so serve it.

An Oyster Soop.

YOUR Stock must be of Fish, then take two Quarts of Oysters, set them and beard them, take the hard Part of the Oysters from the other, and beat them in a Mortar, with ten hard Yolks of Eggs, put in some good Stock, season it with Pepper, Salt, and Nutmeg, then thicken up your Soop as Cream ; put in the rest of your Oysters, and garnish with Oysters.

Another Oyster Soop.

TAKE a Quart of small Oysters, put them into a Colander to drain ; strain the Liquor through a fine Sieve, put to it half a Pint of Water and a Gill of White Wine, with a few Sprigs of Parsley, some Thyme, a little Shalot or Onion, a Bit of Lemon-peel, a few Cloves, a Blade of Mace, and some whole Pepper, let them stew gently some Time.

Time. Take a Quarter of a Pound of Butter, and put it into a Pan, but flour it well first, then fry it till it has done hissing; then take your Oysters, and dry them in a Cloth and flour them, then put them into the Butter, and fry them till they are plump, then put one Anchovy to them and a little Wine, the Yolks of two Eggs well beaten; then put the Liquor, &c. into the Pan, and give all a Scald or two together, keeping it stirring all the Time; before you put the Soop into the Dish, lay the Crust of a *French Loaf*, or Toast, at the Bottom, soak'd in some of the Liquor over Coals. Before you put in the Whole, you may add strong Broth, or fry'd Gravy, if not in *Lent*. Crawfish and Shrimps do well in this Soop; if you have Shrimps the fewer Oysters will do. Take Care your Soop be thick.

Eel Pout Pottage.

CLEAN them well, fry them whole in burnt Butter and a little Flour, then stew them in an Earthen Pan, in Fish Broth or Peas Soop, with a little Wine, seasoning with Salt, Pepper, and a Bunch of Herbs, soak some Crusts in the Liquor, lay them in a Dish; put in your Pottage, and garnish with Mushrooms and Capers.

An Eel-Soop.

TAKE Eels, according to the Quantity of Soop you would make, a Pound of Eels will make a Pint of good Soop, so to every Pound of Eels put a Quart of Water, a Crust of Bread, two or three Blades of Mace, a little whole Pepper, an Onion, and a Faggot of sweet Herbs. Cover them close, and let them boil till half the Liquor is wasted; then strain it, and toast some Bread; being cut small, lay it in your Dish, and pour in your Soop. If you have a Stew-hole, set the Dish over it for a Minute, and send it to Table: But if you find your Soop not rich enough, you must let it boil till it is as strong as you would have it. You may make this Soop as rich and good as if it was Meat. Sometimes a Piece of Carrot is added to brown it.

A Pottage of glazed Scotch Collops.

TAKE the Knuckle of a Leg of Veal, let it be very white and tender, lard it with small Slices of Bacon, and boil it as for a first Course; take another Knuckle of Veal, cut it in thin Slices, flat them with the Cleaver, and lard them also as the other; then set these a stewing with the

the first, and glaze them ; make a Cullis in this Manner : Take a Piece of a Fillet of Veal, and cut it in Slices, with some Slices of Ham ; put them in a Stew-pan over the Fire, with an Onion and Carrot sliced ; let it sweat and stick to the Pan, but take care it do not burn, and put some very good Broth to it ; then take a roasted Partridge, or a Carcass come from the Table, and pound it in a Mortar ; being pounded, take the Veal and Roots out of your Stew-pan, and put in their Places your pounded Partridge, with a little Ladleful of Cullis, and give it a good Taste ; strain it thro' a Strainer ; put it into a little Pot, and keep it hot. Take a *French Roll* or two, take off the Crusts, and put them in a Stew-pan ; strain some of your Broth, well cleared of the Fat, on the Crusts, let it simmer awhile, and put it in your Soop-dish ; cut your Collops in long small Slices, and garnish your Soop-dish with it ; put your Cullis upon your soaked Bread, and the glazed Veal above all, and serve it hot.

A good Gravy Soop.

GET a Leg of Beef, and boil it down with some Salt, a Bundle of sweet Herbs, an Onion, a few Cloves, a Bit of Nutmeg ; boil three Gallons of Water to one ; then take two or three Pounds of lean Beef cut in thin Slices ; then put into your Pan a Piece of Butter, as big as an Egg, and flour it, and let the Stew-pan be hot, and shake it 'till the Butter be brown ; then lay your Beef in your Pan over a pretty quick Fire, cover it close, give it a Turn now and then, and strain in your strong Broth, with an Anchovy or two, a Handful of Spinach and Endive boiled green, and drained, and shred gross ; then have some Palates ready boiled, and cut in Pieces, toasted and fryed : Take out the fry'd Beef, and put all the rest together with a little Pepper, and let it boil a Quarter of an Hour, and serve it up with a Knuckle of Veal, or a Fowl boiled in the Middle.

Another Gravy Soop.

TAKE twelve Pounds of Beef, of the Neck and Stick-ing-piece, a Scrag of Mutton, and a Knuckle of Veal ; put your Beef in a Pan, and half fry it, with a Bit of Butter, then put all in a Pot, with somewhat more than two Gallons of Water, a good Handful of Salt, and a Piece of Bacon ; boil and skim it, then season it with three Onions stuck with Cloves, whole Pepper, *Jamaica* Pepper, and a Bunch of sweet Herbs ; let it boil five or six Hours
close

close covered ; then strain it out, and put it in your Dish, with stewed Herbs, and toasted Bread.

Another Gravy-Soop.

TAKE a Leg of Beef, and a Piece of the Neck, and boil it 'till you have the Goodness out of it ; then strain it from the Meat ; take half a Pound of fresh Butter, and put it in a Stew-pan, and brown it ; then put in an Onion stuck with Cloves, some Endive, Sellery, and Spinach, and your strong Broth, and season it to your Palate with Salt, Pepper, and Spices, and let it boil together ; put in Chips of *French* Bread, dry'd by the Fire, and serve it up with a *French* Roll toasted in the Middle.

An Almond-Soop.

YOUR Stock must be of Veal and Fowl, then beat a Pound of *Jordan* Almonds very fine in a Mortar, with the Yolks of six hard Eggs, putting in a little cold Broth sometimes ; then put in as much Broth as you think will do ; strain it off, and put in two small Chickens, and some Slices of *French* Bread ; season it gently, so serve away ; garnish with Whites of Eggs beat up.

Rice Soop.

YOUR Stock must be of Veal and Fowl ; put in half a Pound of Rice, and a Pint of good Gravy, and a Knuckle of Veal, stowe it tender ; season with Mace and Salt, then make a Rim round your Dish, and garnish with Heaps of Rice, some coloured with Saffron, placing one Heap of White, and one of Yellow all round.

Another Rice Soop.

TAKE a Quarter of a Pound of Rice, pick and wash it very clean, boil it with Veal Broth 'till very tender, with a little Mace and a young Fowl, skim it very clean, and season lightly with Salt, then stir in half a Pound of Butter, then add a Pint of Cream boiled up, and stir it into the Soop ; serve it up with the Crumb of a *French* Roll and the Fowl.

An Italian Pottage.

IT is a Sort of Olio, dished in separate Compartments, in the Middle of your Dish, for which Purpose make a Cross of Paste, then bake it in the Oven ; in the First
Angle

Angle make a Bisque, in the Second a Pottage of small Chickens, in the Third a Pottage à la Reine (*en Profitrolle*;) and in the Fourth a Pottage of forced Partridges. Observe that each Soop is to have its different Broth belonging to it, with different Garniture.

A Soop of Forced Green Geese.

MAKE a Force-Meat of Goose-Liver, a Piece of Bacon, a Calf's Udder, or Beef-Sewet, some Crumbs of Bread soaked or boiled in Milk, and three or four Eggs; chop all together, and season with Pepper, Salt, sweet Herbs and Spices; when this is done, put your Force-Meat into your Goose's Belly, then put it into a Pot with some good Broth, and set it a doing gradually over the Fire; then take the Crusts of *French Rolls* as usual, and put them in a Stew-pan, with some of the same Broth your Goose is boiled in, and set your Crusts a simmering and soaking gently over a Stove; when they are tender, put them in your Soop-Dish, and the Goose upon them; then put over your Goose a Cullis of Green Peas, if in Season, or else Asparagus Tops. Garnish the Rim of your Dish with middling Bacon, and serve it hot.

A Turnip Soop.

HAVING good Veal Gravy in Readiness, take some Turnips, pare them, and cut them in Dice, one or two Dozen, according to the Size and Bigness of your Dish; fry them of a brown Colour, in clarified Butter, or Hog's Lard. Take two Quarts of good Gravy, and the Crusts of two *French Rolls*, boiled up together, and strained through a fine Strainer. Your Turnips being strained from the Fat they were fried in, put them together, boil them till tender. You may roast two Ducks to put in the Middle. Let your Garnish be a Rim, on the Outside of it some small diced Turnips, boiled white in Broth, and betwixt every Parcel of them a Piece of fry'd Turnip, in Shape of a Cock's Comb. Soak your Bread in some good Fat and Gravy, and then serve it.

A Pottage of Chesnuts.

TAKE some large Chesnuts, and peel them, then put them into a Pasty-pan, with Fire under and over, put them in an Oven, and peel off the under Skin, then set them a boiling in good Broth; put in a Stew-pan about
half

half a Pound of Veal, a few Slices of Ham, some sliced Carrot and Onion, set them in a Stove to sweat till they stick to the Pan without burning, moisten them with good Broth; you must have some Carcases of Partridges, or Pheasants, ready pounded; take the Meat out of your Stew-pan with a Skimmer, and put in your pounded Carcases; observe that your Broth be well tasted; put in a little of your Cullis, and strain it thro' a Strainer, afterwards put it into a little Pot, or Sauce-pan, and keep it hot. Pare off the Crusts of a *French Roll*, and put them in a Stew-pan; put some good Broth to your Crusts, and let them simmer awhile over the Stove, but take care there be no Fat: When enough, put them in your Sloop-Dish, garnish the Rim with Chesnuts; put in your Pottage two large Pigeons, or two Partridges, with your Cullis over them; and serve it hot.

A Pottage of Lentils.

PUT a Quart of Lentils into a Gallon of Water, with two Pounds of good Ham, or pickled Pork, two Pounds of Mutton, two Pounds of Pork; season with All-spice and Salt; put in a Faggot of Herbs, and stove all very tender; save a few whole to put into a *French Roll* for the Middle; the rest pulp off as thick as Cream; so serve away. Garnish with Bacon and Lentils.

To make Peas Pottage.

TAKE two Quarts of Peas, put them into three Quarts of Water, season it pretty high, put in an Onion, boil them till they are enough; then add a Spoonful of Flour, mix'd with Water, a little Mint, a Leek, and a Couple of Handfuls of Spinach; put in half a Pound of fresh Butter, and some Forc'd-Meat Balls, still it all till the Butter is melted; then dish it, and serve it up to Table.

Another Way.

TAKE four Quarts of Peas, boil them in as little Water as will suffice, till they are soft, and thickened; in the mean Time boil a Leg of Mutton, and two or three Umbles of Veal, in another Pot, pricking them with a Knife to let out the Gravy; boil them in just so much Water as is sufficient to cover them: When you have boil'd all the Goodness out of the Meat, strain the Liquor, put it into the Pulp of the Peas, let them boil together, put in a good deal of Mint, some Thyme, and also a Piece of Bacon: When

it is enough, dish it, lay Rashers of fry'd Bacon round the Dish ; pour in a good deal of Butter, and serve it up.

To make Spinach Pottage.

TAKE the best Part of the Spinach, mince it fine, and stew it in a Pipkin with Peas-Soop, an Onion stuck with Cloves, a Carrot, and other seasoning Ingredients. Set your Crusts a soaking ; you may, if you like it, scrape in some Parmesan, and dress your Pottage. Garnish it with Sticks of Cinnamon round about, and lay one in the Middle, or fry'd Bread, or an Onion.

To make Pottage with Succory.

BOIL a young Turkey, Capon, Pullet, or other Fowl, after the usual Manner, with good Broth, Salt, Spice, and a Faggot of sweet Herbs ; scald the Succory with Water, then boil it in your Broth ; dress your Pottage, and lay it a soaking. Garnish with Succory, and serve it up with some Broth, Mutton, Gravy, and Mushrooms.

To make Barley Pottage.

LAY a Pound of hull'd, or Pearl Barley, to steep in two Quarts of Milk, boil it a little, then put in a Quart of Cream, some Salt, Mace, and a Stick of Cinnamon, broken into small Pieces ; when it is thick enough, scrape in fine Sugar, and serve it up.

A Millet Soop.

STEEP a Pound of Millet an Hour in good strong Broth ; then set it on a gentle Fire to simmer ; season with Salt and Mace, then put in two Pigeons, and a Quart of good Gravy ; stowe it two Hours, make a Rim of Paste round the Edges, and lay some Millet stowed round, with some Slices of *French Bread*.

A Veal Soop.

CUT a Knuckle of Veal in Pieces, boil it with a Pullet, and half a Pound of *Jordan Almonds* beat small, stowe it well, and very tender : You may boil a Chicken to lay in the Middle ; then skim it clean, and season it with Salt, and a Blade of Mace, then take the Yolks of four Eggs, and beat them in a little good Broth ; so draw it up as thick as Cream, and serve it away hot.

A Veal

A Veal Sloop with Barley.

YOUR Stock must be with a Fowl, a Knuckle of Veal, and some Mutton, seasoned only with Mace; then strain all off; put in half a Pound of *French* or Pearl Barley; boil it one Hour, season it well, and boil in the Middle a Fowl, or two Chickens, and just as you serve it up put in chopp'd Parsley.

Scotch Barley-Broth.

GET a Neck, a Loin, or a Breast of Mutton, cut it to Pieces, wash it, put as much Water as will cover it; then when it boils skim it clean, and season it with Pepper and Salt, some diced Carrots, Turnips, some Onions, a Faggot of Thyme and Parsley, and some Barley; stowe all this well together; then skim it well: You may put in a Knuckle of Veal, or a Sheep's Head singed, with the Wool on, soaked and scraped, and it will be white; so serve away with the Meat in your Broth.

To make this green, instead of Turnip and Carrot, take a Handful of red Beet Leaves or Broccoilli, a Handful of the Blades of Onions, and a Handful of Spinach, washed and shred small.

A Hodge-Podge.

TAKE about six Pounds of the Sticking-piece, or Briscuit of Beef; a Knuckle of Veal, a Cow-heel, and a Pig's Ear; let them be a little more than covered with Water, put them on the Fire, keep skimming them, and let them boil about an Hour; then season them with Pepper and Salt; put in Carrots and Turnips, cut in handsome Pieces, not sliced, some Onions, Beet Leaves, Sellery, Thyme, and Winter-Savory in a Faggot, to be taken out again, then let them all stew over a moderate Fire above two Hours more.

Another Way to make a Hodge-Podge.

TAKE some of the lower End of a Briscuit of Beef, cut it into Pieces two Inches long and broad, put them into cold Water, then blanch them, afterwards put them into a Pot, with a great many Carrots, Parsnips, and a few Turnips; then season with Pepper, Salt, a Bunch of sweet Herbs, half a Dozen Onions, a Piece of Ham, and, if you think proper, a Piece of Cervelas; then cover it with Slices
of

of Beef, moisten it with Broth, cover the Pot, and put Fire under and over it, when done, take out the Meat and the Carrots; then put the Briscuit-piece, with other Meat, into a Stew-pan, and dress your Carrots as neatly as you can, put them to your Meat, then strain off the Broth the Briscuit-pieces were boiled in, with the rest of the Meat, skim it well, and let it be well seasoned; if there is too much Liquor boil it to a smaller Quantity; put some Butter in a Stew-pan, with a Handful of Flour, stir it with a wooden Ladle till it is pretty brown, then moisten it with the Broth of the Hodge-podge; skim it well, let it be well tasted; put to it Parsley cut small, and put over your Gristles of Beef, and your Carrots; keep it hot: Being ready to serve up, place it in a Terrine, and serve it for Entry.

You may serve it up in a Dish, as well as a Terrine; you may also add to it Mutton Gristles.

To make a Pottage with Ducks and Turnips.

TAKE a Duck, draw and truss it very neatly; blanch it, and put a Piece of Beef in a Stew-pan, with a Piece of Mutton, and your Duck; set all a doing slowly over the Stove: When your Pottage begins to stick to the Stew-pan, put some good Broth into it, then take out your Meat, strain your Broth, and put it in a Pot with some Turnips, Carrots, and Onions; then put your Pot on the Fire, and make it boil gently; in the mean Time cut some Turnips in the Form of Dice, or in any other Form you please, to be thrown upon your Pottage, then blanch them, and put them in a small Pot of very good Broth, let them boil till they are enough: As soon as you are ready to serve, take off the Crusts of a *French Roll*, and put them in a Stew-pan, strain some good Broth upon them, without Fat, then let them simmer over the Stove till they are tender; when they are enough, put them in your Soop-Dish, garnish the Rim of it with Turnips ready for that Purpose; then put in your Duck and the remaining Turnips, cut into small Dice; fill up your Soop-Dish, and serve it hot, but be sure it be well tasted.

Young Geese, Teals, Knuckles of Roe-bucks and wild Boars, at very grand Tables, may be served in the like Pottages of Turnips; as likewise Wood-pigeons and other Pigeons.

A Pottage à la Jacobine.

PREpare a Brace of Partridges with a Chicken, and roast them, take off all the Flesh, and chop it very small, then put it in a Stew-pan with a little Cullis, then take all the Crumb out of a *French Roll*, and fill it with this minced Meat; but observe to keep some to put upon your Pottage; pound all your Partridge-bones, and put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two Boils, and let them be well relished; then strain them thro' a Strainer, and put the Liquor into a little Pot, with the rest of your minced Meat; cut a *French Roll* into very thin Slices at the Bottom of your Dish, and a Layer of glazed *Parmesan Cheese*, and put a Row of Bread, continuing them alternately, till you have enough for the Pottage; then put your Dish on a Stove, and put to it some Broth; let it simmer gently; being ready to serve up, put in your *French Rolls*, stuffed with the minced Meat, and fill it up very gently with good Broth: Garnish the Rim of your Dish with Pieces of Puff-paste, cut in Triangles, throwing your Cullis over all; serve it hot.

A Cow-Heel Pottage.

PU T in your Pot seven or eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham; put your Pot over the Stove till the Meat sticks a little to it, then pour out some Broth without Fat; put in also a Fowl, and an old Partridge, some Carrots, Parsnips, Turnips, and a Bunch of Sellery, and let it boil slowly: Then boil your Cow-Heel, and finish the doing of it in a little Braze, that is, in a good Seasoning; when all is ready take the Crusts of *French Rolls*, and put them into a Stew-pan; strain some clear Broth upon them, take off all the Fat, and let them soak and simmer awhile over the Stove; then put it into the Soop-Dish, with your Cow-Heel upon it. Lastly, fill it up with Broth, and serve it very hot. Let it be well tasted.

A Pottage of Forced Pigeons with brown Onions.

HA VING got some large Pigeons, you must pick, draw, and truss them well, loosen the Skin of the Breast with your Finger, and force them with a Force-Meat thus: Get some white Flesh of Fowls, or else a Piece of Veal, with a little Bacon and Calf's Udder, blanched and season'd with Pepper, Salt, sweet Herbs and Spices; a few Mush-

rooms, Truffles, Parsley, and young Onions, three or four Yolks of raw Eggs, and a few Crumbs of Bread boiled in Cream; mince all well together, and pound them in a Mortar; force your Pigeons with this Forced-Meat, stop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water, and pick them clean over again, and set them a boiling in a Pot of good Broth. Take some small round Onions, cut off the Ends, and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal Gravy, and set them a boiling; when boil'd, take them out very carefully for fear of breaking them, and put them into a Sieve to drain: Take a *French Roll*, cut off the Crust, and put it into a Stew-pan, and put to your Crust the Broth your Onions were boiled in, and set them to soak and simmer; when tender, put them in your Soup-Dish with your forc'd Pigeons upon them, and garnish your Dish with Onions, fill up your Soup-Dish with Veal Gravy, and see that it is well tasted; serve it hot.

If you would have a Binding instead of Veal Gravy, bind it with clear Cullis of Veal and Ham.

Pottage of Turkies with Onions is made the same Way.

Pottage of Partridges.

YOUR Partridges being pick'd, drawn, trussed, and scalded, lard them with middling Lards of Bacon well seasoned, and half roast them; then take them off, and put them into a Pot with a Bundle of Roots, some Onions, and some good Broth; set them a boiling. Make a Cullis after this manner: Take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut them in Slices to garnish the Bottom of a Stew-pan, slice an Onion, Carrot, and Parsnip, and put the Whole cover'd up over a slow Fire; when the Liquor sticks to the Pan without burning, put in a little Butter, and a Dust of Flour; toss that seven or eight Times over the Stove; then wet it with half Gravy, half Broth, and put in some Crusts of Bread, a little Parsley, a Chibbol, Mushrooms, Truffles, and a very little sweet Basil, and let all simmer together; pound a roasted Partridge; the Cullis being enough, take out the Slices of Veal, and put in the Partridge; strain it thro' a Strainer, and put it into the Pot, and keep it hot; boil some Crusts of *French Rolls* in the Soup-Dish you intend to serve it in, or in a Stew-pan, with the Liquor that your Partridges were boil'd in; when tender, lay

lay them in your Soop-Dish, and lay your Partridges handsomely upon them ; see that your Cullis be well tatted, pour it upon your Pottage, and serve it hot.

A Pottage of Partridges à la Reine.

HAVING picked, drawn, and trussed your Partridges, lard them with large Lardoons of Bacon, and half roast them, then take them off the Spit, and put them into a Pot, with some good Broth of a Piece of Beef and Veal ; set them a Boiling over a slow Fire, then take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut both into Pieces or Slices, and garnish the Bottom of a Stew pan, and add an Onion or two, a few Carrots and Parsnips ; set them a sweating on a Stove slowly ; and when they begin to stick to the Pan, and appear brown, pour in some good Broth, and season the Whole with two or three Cloves, some Mushrooms cut in Slices, Parsley, Cives, and Crumbs of Bread ; let them all stew together very slowly, and when they are well soaked, and the Veal and Ham enough, take them out of the Pan, and mix one of your Partridges, being pounded, in it. Then strain your Cullis over it, and put to it the Crust of a *French Roll*, or two, soaked in some of the Broth the Partridges were boil'd in ; put a Brace of roasted Partridges in the Middle, and serve away hot.

A Pottage à la Houzarde.

TAKE two Chickens, pick them very clean, truss them, and put them in the Broth-pot for half an Hour, then take them out, and cut them in Pieces as for a Fricassee, and put them into a Stew-pan with some melted Butter, seasoned with Pepper, Salt, sweet Herbs, and fine Spices, and rasped Bread, and *Parmesan Cheese*, upon them, one after another, as you do Smelts, or fried Gudgeons ; then put them handsomely in a Pasty-pan, and let them take a fine Colour in the Oven. Take a *French Roll*, cut it in Slices, make a Layer of Bread in your Soop-Dish, and another of *Parmesan Cheese*, another of Cabbage, and one of Bread over all, that the Cabbage may not appear ; put your Dish on the Stove, with some good Broth in it ; let it simmer till the Bread be almost dry ; then drudge it with *Parmesan Cheese*, and brown it with the Cover of a Pasty-pan ; then shove a thin Skimmer under your Bread in the Dish, and put in some Broth till your Bread swims in it. When it is ready to serve, lay your Chickens on handsomely, and serve it hot.

Pottage of Rice, the Polish Way, called Roussole.

PICK and wash your Rice very clean, put it in a Pot with a Knuckle of Veal, and a Fowl cut in Quarters; moisten them with hot Water, and let them boil very slowly; put in a Handful of Parsley-leaves and Roots, a good Pinch of Mace pounded, a Pinch of Pepper, and a Piece of Butter; boil it gently, and keep it from thickening; give it a good Taste, and just before you serve, put in a Handful of Parsley, and dish up your Pottage in the Dish you serve it up in; put your quarter'd Fowl upon it, and serve it up hot.

A Rice Olio, with a Cullis à la Reine.

BOIL a Fowl with your Rice, in a Pot of good Broth, and make a white Cullis thus: Take a Piece of Veal and Ham, and cut them like small Dice, add an Onion, with some good Broth; take the White of a roasted Fowl, and pound it in a Mortar; when pounded, take the Meat out of your Cullis, and put in the White of your pounded Fowl; strain it all through a Strainer, and put it to your Rice, and put your Fowl in the Dish that you serve your Pottage in: Let it be well tasted, and serve it hot.

A Pottage of Spanish Cardoons.

TAKE a French Roll or two, and having cut off the Crusts, put them into a Stew-pan, with some good Broth, let them take a Boil or two; when your Crusts are tender, put them in your Soop-Dish, and garnish your Dish with Cardoons; then lay on your Crusts two Partridges, or two Pigeons, which you must have ready, or else a little Loaf of *Profittrole* and some Hearts of Cardoons in thin Slices over it: Pour over it some good Veal Gravy half thickened, let it be well tasted, and serve it hot. When the Veal Gravy is thus prepared, then take a Pound and a half of a Fillet of Veal, and a little Piece of Ham, cut both in Slices, and garnish the Bottom of a large Stew-pan with it, and an Onion, a Carrot, and a Parsnip; cover it, and let it stew gently on a Stove: When the Liquor flicks to the Pan, and has taken a fine Colour, put in a Piece of Butter, and drudge it lightly over with Flour, then toss it round about seven or eight Times over the Stove, and put to it half good Broth, and half Gravy; season it with a white Chibbol, a little Parsley, a little sweet Basil, a few Mushrooms, and Truffles, if you have any, and with two or three Cloves;

Cloves ; let it all boil gently, then take out the Slices of Veal, and strain the rest through a Strainer ; let it be of a good Colour, and use it to throw on your Pottage.

An Onion Soup.

TAKE thirty Onions, slice them thin, and fry them brown, but take Care not to let them burn to the Pan ; drain them well from the Fat. then put them into a clean Stew pan, with some small Broth, and let them stew till tender, then put in Pepper and Salt, to your Taste, with more Broth, and stir in half a Pound of Butter. Serve it up with some Slices of Bread toasted, or dried before the Fire.

Another Onion Soup.

TAKE half a Pound of Butter, put it in a Stew-pan, on the Fire, let it all melt, and boil 'till it has done making any Noise ; then have ready ten or a Dozen middling Onions peeled, and cut small, throw them into the Butter, and let them fry a Quarter of an Hour ; then shake in a little Flour, and stir them round ; shake your Pan, and let them do a few Minutes longer, then pour in a Quart or three Pints of boiling Water, stir them round, take a good Piece of upper Crust, of the stalest Bread you have, about as big as the Top of a Penny Loaf, cut small, and throw it in ; season with Salt to your Palate, let it boil ten Minutes, stirring it often ; then take it off the Fire, and have ready the Yolks of two Eggs beat fine, with half a Spoonful of Vinegar ; mix some of the Soup with them, then stir it into your Soup, mix it well, and pour it into your Dish.

An Egg Soup.

BEAT the Yolks of two Eggs in your Dish, with a Piece of Butter as big as a Hen's Egg, take a Tea-kettle of boiling Water in one Hand, and a Spoon in the other, pour in about a Quart by Degrees, and keep stirring it all the Time well, till the Eggs are well mix'd, and the Butter melted ; then pour it into a Sauce-pan, and keep stirring it all the Time, till it begins to simmer ; take it off the Fire, and pour it between two Vessels, out of one into the other, till it is quite smooth, and has a great Froth ; set it on the Fire again, keep stirring it 'till it is quite hot, then pour it into the Soup-Dish, and serve it.

A Terrine à la Bavaoise.

TAKE half a Dozen Quails all ready trussed, four middling Pigeons, two young Rabbits; cut off the Hind-Legs, and lard them with Bacon, and the Backs with small Bacon, cut off the Heads and Blanks, and lard them also. Take an Eel cut in Pieces the Length of your Rabbits; put in your Stew-pan some Slices of Veal and Ham, then put in your Quails and Legs of Rabbits, together with Champignons and Truffles; season it with Pepper, Salt, sweet Basil, Onions, some Slices of Lemons, and a Couple of Glasses of White Wine; cover them Top and Bottom alike, cover the Stew-pan, set it a stewing with Fire under and over; it being half done, put in your Pigeons, with Veal Sweet-breads, and let it stew till done: Your Eels and Rabbits being larded, put a Stew-pan over the Fire, with half a Bottle of White Wine, seasoned with Salt, Cloves, sweet Basil, and Onions cut into Slices; as soon as your Wine boils, put in your Eels, let them boil a little; after that take them out, and put your Rabbits in a Stew-pan, with some Slices of Ham and Veal; moisten them with Broth, adding to it a Couple of Onions, and so let them stew: When they are stewed, take them out, strain the Broth thro' a Silk Strainer, and put them again into your Stew-pan; then put them over the Fire, and let them stew till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Ashes, that they may glaze, and your Eels may be quite done: Take out your Quails, Pigeons, and Rabbits Legs, place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the Fire, and moisten with a Ladleful of Gravy, and as much Cullis; skim it well, then strain off this Cullis; let it have a good Taste; place your Quails, and Pigeons, &c. in your Terrine, and pour your Cullis over them, with the Juice of a Lemon, and then your Rabbits and Eels glazed, cross-ways, laid upon them, and serve them up hot.

A Spanish Olio.

TAKE some Gristle of Beef from the lower Part of the Briscuit, cut in Pieces, the Bigness of two Fingers, and put them in Water; take also some Gristle of a Breast of Mutton, and some Gristle of a Breast of Veal, and Sheeps Rumps, and cut them into handsome Pieces; then garnish a
Broth-

Broth-pot all round with Slices of Beef, an Inch thick, and put in your Gristle of Beef, with a good Quantity of Roots, a Bunch of Sellery very neat, because it must be used in serving up, a Bunch of Leeks, moisten the Whole with Broth; and when the Beef is somewhat forward, put in your Gristle of Veal and Mutton, and Sheeps Rumps, two Hogs Feet and Ears, two Partridges, two Pigeons, the Knuckle of a Ham, half a White Cabbage, being well blanched, drained, and tied up with Packthread; season the Whole with Onions, and put in a Mignonette, and then cover it with Slices of Beef; take two Pounds of Veal, cut them in Slices, and set them to sweat gently over the Stove, till they stick to the Stew-pan, but don't let them burn; put some good Broth into it, and put it in your Olio. You must put to sleep over Night some Gravance, that is, *Spanish* Peas, in lukewarm Water, in the Morning pick them clean one after another, then wash them in hot Water, and boil them in a Sauce-pan with good Broth. Your Olio being done, give it the best Taste you can; then take out all your Meat and Roots, and put them in a large Dish; range handsomely in the Dish or Olio-pot you serve up in, your Gristles of Beef, Veal, Mutton, and Roots, which must be well cleaned: When every Thing is in good Order in your Dish, then put in your Hogs Feet and Ears, Cabbage, Sellery, and Leeks, in the same Form; add lastly your Gravance, with a little Olio Broth, and serve it hot, You must serve it in covered *China* Cups, with Slices of toasted Bread as big as your two Fingers; fill each Cup with Broth, and put a Toast at their Sides. Take care your Broth be well relished, and serve it as hot as you can.

Another Way to make an Olio.

FILL a Pot that will hold three Gallons, with Water, put in a Rump of Beef, two Neats Tongues, green boil'd and larded, also a Couple of dry'd Neats Tongues, and *Bologna* Sauages; boil them together, skim the Pot well; and when they have boil'd two Hours, put in Mutton, Pork, Venison, and Bacon, cut in Bits as big as a Duck's Egg; put likewise Turnips, Carrots, Onions, and Cabbage, cut in Pieces, the Bigness of your Meat; some Borage, Endive, Marigolds, Sorrel, and other sweet Herbs, grossly shred, and some Spinach whole; and you may also add *French* Barley, or Limes, dry or green. A little before you dish your Olio out, put in some Saffron, Cloves, Mace, Nutmeg, &c. Then

put into another Pot a Goose or Turkey; Capons, Pheasants, Widgeons, and Ducks, two of each; Partridges, Teals, and Stock-Doves, four of each; Snipes, half a Dozen; Quails, two Dozen; and Larks four Dozen; boil them in Water and Salt. Also set on in a Pipkin, with a little White Wine, strong Broth, and sweet Butter, Bottoms of Artichocks, and Chestnuts boil'd, and blanch'd, with a Couple of Cauliflowers, some Bread, Marrow, Yolks of hard Eggs, large Mace, and Saffron: When these are ready, dish your Olio thus: First, your Veal, Beef, or Pork; then your Venison, Mutton, Tongues, Sausages, and Roots over them all: Then next lay your largest Fowls: As first a Goose or Turkey, a Couple of Capons, a Couple of Pheasants, four Ducks, four Widgeons, four Stock-Doves, four Partridges, eight Teals, twelve Snipes, twenty-four Quails, and forty-eight Larks. Then pour in your Broth, and put on your Pipkin of Cauliflowers, Artichocks, Chestnuts, some Sweetbreads fry'd, Yolks of hard Eggs, Marrow boiled in strong Broth, Pistachoes, Mace and Saffron, all being finely stewed; over all, some red Beets, Slices of Lemon, Lemon-peel whole, and run it over with beaten Butter.

Another Way.

TAKE any Sort of good Meat, Part of a Buttock of Beef, a Leg of Mutton, a Fillet of Veal, some raw Gammon, Chickens, Pigeons, Partridges, and Quails, and some Sausages, and a Cervelas, all roasted or fry'd brown: Put all these into a Pot, one after another, according to the Time that each will require for boiling it, and make a thickening Liquor of brown Sauce to be mingled together. When it boils, skim it well, season your Meat with Salt, Pepper Ginger, Nutmeg, Cloves, and Coriander Seed, pounded together; then add some sweet Basil and Thyme, tied up in a Linnen Cloth, then scald Turnips, Carrots, Parsnips, Leeks, Onions and Parsley Roots; also Cabbage, and other Herbs in Bunches. When your Pottage is boiled, break some Crusts in Pieces, and lay a soaking in the Broth, having taken off the Fat, and seasoned it well. Before you serve it up, put in a good deal more of the Broth, having taken off the Fat; then dress your Meats and Fowls; garnish them with Roots.

An Olio for Days of Abstinence.

GET Fish Broth, and good Peas Soop, put them into a Pot, with the Herbs and Roots mentioned in the other Receipt for Olio's, and let them boil together as long as is requisite; then dress your Olio, with a Loaf of white Bread in the Midst of it, and garnish with Roots.

A Rice Olio, with a Cullis of Crawfish.

WASH some Rice very clean, and put it in a Pot of good Broth; make it boil very slowly, and add half a Dozen live Crawfish: When your Rice is done enough, and well tasted, pour upon it a good Cullis of Crawfish, with the Tails; take the Crawfish out of your Pottage, and serve it hot.

A Pottage of Wood-Pigeons, by way of an Olio.

AFTER your Wood-Pigeons are trussed, blanch them in Water, and put them in the Pot with some good Gravy, a Bunch of Roots, such as Carrots, Turnips, Parsnips, &c. some young Onions, a Faggot of Sallery, and a Bunch of sweet Herbs; when all are boiled, prepare the Crusts of Rolls as usual, in the same Broth your Wood-Pigeons are done in; then put the Bread in your Soop-Dish, and over it your Wood-Pigeons. Garnish the Rim of your Dish with the Roots, pouring in good Veal Gravy over all; then serve it hot: The Garniture should only just cover the Rim of the Dish, in order to have Room for the Soop.

You may make Use of Quails, or any other Fowl, and Wood-Pigeons may serve for Cabbage Soop, as you think fit.

A Pottage of Teals, or other Birds, with Mushrooms.

GET some Teals, or such like Birds, draw and truss them; lard them with large Lardoons of Bacon well seasoned, then half roast them, and take them off, and set them a doing in a Pot, with some good Broth, Pepper, and Salt, and a Bunch of sweet Herbs; when they are half done, have some picked Mushrooms in Readiness, cut them in small Dice, and toss them in melted Bacon, putting two good Pinches of Flour to them; your Mushrooms being enough, put them into the Pot where your Teals are boiling, let them all boil well together; when the Broth is

enough, order the *Crusts of French Rolls* as usual, and put them in your Sloop-Dish, and put your Teals on the *Crusts*; and before you serve up, put some good Gravy to them, with the Juice of a Lemon. Garnish the Rim of your Dish with Mushrooms prepared in the following manner: Take as many small Mushrooms as will serve to garnish your Dish, pick and wash them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and some Broth; when they are done, garnish the Rim of your Dish with them; but let them be very white: Another Time you may force them for the same Garniture.

A Bain-Marie.

GET three Pounds of Beef, three Pounds of Fillet of Veal, and a Pound of a Leg of Mutton, the whole without its Fat, with a Capon and a Partridge; take an earthen Pot big enough to hold all this Meat; scald the Pot before you use it, then put into it the Meat aforesaid, and season it with an Onion stuck with two Cloves, and a little Salt, pour into it three Pints of Water, cover the Pot, and stop it round close with Paste and Paper, to keep in the Steam. Put on the Fire a large Kettle of Water, and set it a boiling; then put your earthen Pot into this Kettle, and keep so much Water always boiling, ready to put into the Kettle, as the other wastes, keep always filling so for the Space of five Hours; after which, take it off, and open it, and strain the Broth thro' a Sieve or Napkin, let it settle. This is used for sick People, or to soak *Crusts* in for Potages; and when you have a Mind to do it with Rice, you need only to fill the Belly of the Capon with Rice, picked very clean, and do it the same Way as above-mentioned.

Plumb-Pottage for Christmas.

T O ten Gallons of Water take a Leg and Shin of Beef, boil it very tender, and when the Broth is strong enough, strain it out, wipe your Pot, and put the Broth in again; slice six *French Rolls*, the Crumb only, and mittony it, that is, soak it in some of the Fat of the Broth over a Stove a Quarter of an Hour, then put in five Pounds of Currants well washed, five Pounds of Raisins, and two Pounds of Prunes; let them boil till they swell; then put in three Quarters of an Ounce of Mace, half an Ounce of Cloves, two Nutmegs, all of them beat fine, and mix it with a little Liquor cold, and put them in a very little while. Take

Take off the Pot, and put in three Pounds of Sugar, a little Salt, a Quart of Sack, and a Quart of Claret, the Juice of two or three Lemons. You may put in a little Sagoe if you like it. Pour this into earthen Pans to keep it for Use.

Another.

TAKE two Gallons of strong Broth, put to it two Pounds of Currans, two Pounds of Raisins of the Sun, half an Ounce of sweet Spice, a Pound of Sugar, a Quart of Claret, a Pint of Sack, the Juice of three Oranges and three Lemons; thicken it with grated Biscuits, or Rice Flour, with a Pound of Prunes.

Plumb Pottage another Way.

TAKE a Leg of Beef, and four Gallons of Water, boil it till the Beef is tender, then strain it off, and put the Liquor in the Pot again, then put in a Pound of Prunes, a Quarter of an Ounce of Cloves, half an Ounce of Mace, two Nutmegs beat and put in a Bag; let it boil half an Hour, then put in five Pounds of Currans, and three Pounds of Raisins, and let it boil half an Hour longer; then put in a Quart of strong Beer, and let it boil up, then take it off, and put in two Pounds of Sugar, the Juice of two Lemons; put it in an earthen Pan, and keep it for Use. Serve it hot in as you want it.

To make a Veal Glue, or Cake Soop, to be carried in the Pocket.

TAKE a Leg of Veal, strip it of the Skin and the Fat, then take all the muscular or fleshy Parts from the Bones; boil this Flesh gently in such a Quantity of Water, and so long a Time, till the Liquor will make a strong Jelly when it is cold: This you may try by taking out a small Spoonful now and then, and letting it cool. Here it is to be supposed, that though it will jelly presently in small Quantities, yet all the Juice of the Meat may not be extracted; however, when you find it very strong, strain the Liquor through a Sieve, and let it settle; then provide a large Stew-pan, with Water, and some China Cups, or glazed earthen Ware; fill these Cups with Jelly taken clear from the Settling, and set them in a Stew-pan of Water, and let the Water boil gently till the Jelly becomes as thick as Glue; after which, let them stand to cool, and then turn out the

the Glue upon a Piece of new Flannel, which will draw out the Moisture; turn them once in six or eight Hours, and put them upon a fresh Flannel, and so continue to do till they are quite dry, and keep it in a dry warm Place: This will harden so much, that it will be stiff and hard as Glue in a little Time, and may be carried in the Pocket without Inconvenience. You are to use this by boiling about a Pint of Water, and pouring it upon a Piece of the Glue or Cake, about the Bigness of a small Walnut, and stirring it with a Spoon till the Cake dissolves, which will make very strong good Broth. As for the seasoning Part, every one may add Pepper and Salt as they like it, for there must be nothing of that Kind put among the Veal when you make the Glue, for any Thing of that Sort would make it mouldy. As we have observed above, that there is nothing of Seasoning in this Soop, so there may be always added what you desire, either of Spices or Herbs, to make it savoury to the Palate; but it must be noted, that all the Herbs that are used on this Occasion, must be boiled tender in plain Water, and that Water must be used to pour upon the Cake Gravy instead of simple Water: So may a Dish of good Soop be made without Trouble, only allowing the Proportion of Cake Gravy answering to the abovesaid Direction: Or if Gravy be wanted for Sauce, double the Quantity may be used that is prescribed for Broth or Soop. There has been made a Cake Gravy of Beef, which, for high Sauces and strong Stomachs, is still of good Use; and, therefore, we shall here give the Method of it.

To make Cake Soop of Beef, &c.

GET a Leg, or what they call, in some Places, a Shin of Beef, prepare it as prescribed above for the Leg of Veal, and use the muscular Parts only, as directed in the foregoing Receipt, doing every Thing as above-mentioned, and you will have a Beef Glue, which, for Sauces, may be more desirable in a Country House, as Beef is of the strongest Nature of any Flesh: Some prescribe to add to the Flesh of the Leg of Beef, the Flesh of two old Hares, and of old Cocks, to strengthen it the more; this may be done at Pleasure, but the Stock of all these Cakes, Gravies, or Glues, is the First. These, indeed, are good for Soops and Sauces, and may be enriched by Sellery, Chervil, Beet, Chards, Leeks, or other Soop Herbs. A little of this is
also

also good to put into Sauces, either of Flesh, Fish or Fowl, and will make a fine Mixture with travelling Sauce.

To make Broth for Breakfast.

TAKE the Chine of a Rump of Beef, the Crag End of a Neck of Mutton, a Neck of Veal, a Knuckle of Veal, and a Couple of Chickens: Pound the White, or Breasts of the Chickens in a Mortar, with some Crumb-Bread soaked in Broth. Then all being well seasoned, strain it through a Sieve, and pour it on Crusts of Bread, laid simmering in the same Broth.

To make White Broth.

PAR BOIL a Capon or Pullet; take the Flesh from the Bones; put it into a Stew-pan over a Chafing-Dish of Coals, add to it as much boil'd Cream as you think will be sufficient; thicken it with Eggs, Flour and Rice, and add the Marrow of one Bone, and some of the Broth the Fowl was boil'd in, a Gill of Mountain, or Sack; season with Salt, and, when sufficiently thicken'd, serve it up.

To make Calves-Foot-Broth.

BOIL the Feet in just so much Water as will make a good Jelly, then strain it, and set the Liquor on the Fire again, putting in two or three Blades of Mace; put about half a Pint of Sack to two Quarts of Broth; add half a Pound of Currants pick'd and wash'd, and when they are plump'd, beat up the Yolks of two Eggs, and mix them with a little of the cold Liquor, and thicken it carefully over a gentle Fire; then season it with Salt, and sweeten it with Sugar to your Palate; then stir in a Bit of Butter, then put in the Juice and Peel of a fresh Lemon, just before you take it off.

Mutton Broth.

TAKE a Neck of Mutton about six Pounds, cut it in two, boil the Crag in a Gallon of Water, skim it well, then put in sweet Herbs, an Onion, and a Crust of Bread. When it has boiled an Hour, put in the other Part of the Mutton, a Turnep or two, a few Cives, and a little Parsley chopp'd small; season it with Salt; you may put in a Quarter of a Pound of Barley or Rice, but some like it thicken'd with Oatmeal some with Bread, as they fancy. If you boil Turneps for Sauce, don't boil them all with the Broth, they will make it too strong.

A good savoury Broth for Mornings.

MAKE very good Broth with some Lean of Veal, Beef, and Mutton, and with a brawny Hen, or young Cock ; after it is skimm'd, put in an Onion quarter'd, and, if you like it, a Clove of Garlick, a little Parsley, a Sprig of Thyme, as much Mint, a little Balm, some Coriander Seed bruised, and a very little Saffron, a little Salt, Pepper, and a Clove, when all the Substance is boiled out of the Meat, and the Broth very good, you may drink it so, or pour a little of it upon toasted sliced Bread, and stew it till the Bread has soak'd up all that Broth, then add a little more, and stew ; so adding Broth by little and little, that the Bread may imbibe it and swell ; whereas, if you drown it at once, the Bread will not swell, and grow like a Jelly ; and thus you will have a good Pottage : You may add Cabbage, or Leeks, or Endive, or Parsley-Roots, in the due Time, before the Broth has ended boiling, and Time enough for them to become tender. In the Summer you may put in Lettuce, Sorrel, Purslane, Borrage, and Bugloss, or what other Pot-Herbs you like ; but green Herbs take away the Strength and Cream of the Pottage.

To make an Asparagus Soop.

TAKE twelve Pounds of lean Beef, cut in Slices, then put a Quarter of a Pound of Butter in a Stew-pan over the Fire, and put your Beef in ; let it boil up quick till it begins to brown, then put in a Pint of brown Ale, and a Gallon of Water, cover it close, and let it stew gently for an Hour and half ; put in what Spice you like in the Stewing, and strain out the Liquor, and skim off all the Fat ; then put in some Vermicelli, and some Sellery, washed and cut small, half an Hundred of Asparagus cut small, and Palates boiled tender, and cut ; put all these in, and let them boil gently till tender ; just as it is going up, fry a Handful of Spinach in Butter, and throw in a *French Roll*.

Another Way.

HAVING got some strong Beef Broth, or Mutton, or both, boil in it a large brown Toast, a little Flour sifted from Oatmeal, and three or four Handfuls of Asparagus cut small, so far as they are green, some Spinach, white Beets, and what Herbs you like, a little Sellery, and a few Sprigs of Parsley ; bake some small white Toasts, butter them,

them, and pour your Soop upon them; the brown Bread must be strained off before your Asparagus is put in; then season it to your Taste.

A Cucumber Soop.

TAKE a Houghil of Beef, break it small, and put it into a Stew-pan, with Part of a Neck of Mutton, a little whole Pepper, an Onion, and a little Salt; cover it with Water, and let it stand all Night, then strain it, and take off the Fat; pare six or eight middle-siz'd Cucumbers, and slice them, not very thin, stew them in a little Butter, and a little whole Pepper; take them out of the Butter, and put them into the Gravy. Garnish your Dish with Raspings of Bread, and serve it up with Toasts of Bread, or *French Roll*.

An Onion Soop, called, The KING'S SOOP.

TAKE some Onions cut in very thin Slices, stew them till tender, in a small Quantity of Water, then add Milk, let it all boil together, at half least an Hour, with a pretty many Blades of Mace, and a Quarter of a Pound of fresh Butter; a little before it is taken up, thicken it with the Yolks of two Eggs well beaten, and some Parsley, pick'd and chopp'd very small; salt to your Taste: Serve it up with Toasts cut in Dice.

About four large Onions will do to two Quarts of Milk.

A Purflane Soop.

WHEN your Purflane is young you need only cut the Sprigs off, but keep their whole Length; boil them in a small Kettle, with some Peas Soop and Onion-juice, both of the same Quantity; when your Purflane is boiled enough, soak some Crumbs in Broth, then dish and garnish it with the said Purflane; let the Broth be relish'd, pour it over, and serve it up hot.

To make Pottage without Water.

TAKE a good Piece of Beef, a Piece of Mutton, and some Fillet of Veal, a Capon, a Couple of Partridges, and four Pigeons; let your Meat be well beaten, and your Fowls well truss'd, then put them into a Pot with Parsnips and Onions shred, and Parsley Roots, season them with Salt, and all manner of sweet Herbs; stop up the Edges of your Pot with Paper and Paste, so as all the Steam may be kept in, and that no Air may come out or get in; let this Pot in-

to a Kettle of hot Water, the void Places stuff'd with Hay, to keep the Pot upright and steady. Keep the Kettle continually boiling for six or eight Hours; then uncover it, pour off all the Gravy of the Meat, and clear it from the Fat; then take out your Fowls and mince them, and farce a Loaf with them, with good Garnitures; then soak both the Loaf and Soop in good Gravy, and make a Ragoo of all Sorts of Garnitures fry'd in Lard, pour these upon them; then dress the whole Mefs with farc'd Cocks-Combs, Veal Sweetbreads, or something else of the like Nature, and serve it up to Table.

To make Pottage the French Way.

TAKE hard Lettuce, Sorrel and Chervil, of each a like Quantity, or any other Herbs you like, as much as a half Peck will hold press'd down; pick, wash them, and drain them, put them into a Pot with a Pound of fresh Butter, and set them over the Fire, and as the Butter melts, stir them down in it, 'till they are all as low as the Butter; then put in some Water, a little Salt, some whole Cloves, and a Crust of Bread, and when it is boil'd, take out the Crust of Bread, and put in the Yolks of a Couple of Eggs well beaten, and stir them together over the Fire; lay into a deep Dish some thin Slices of white Bread; pour it in, serve it up.

Another French Pottage.

TAKE about eight or ten Pounds of Beef, and two or three Knuckles of Veal, and a few sweet Herbs tied up together, and half a Dozen Anchovies; boil them in three Quarts of Water, until 'tis boiled away to three Pints; then strain through a thin Cloth, and when you are ready to use, take as much as will serve your Turn, and set it over a Charcoal Fire; then take a Duck or Pullet, and take off the Skin; then take a few sweet Herbs, and shred them small; then take two or three Eggs, and a little Nutmeg and Salt, and beat them all together; then roll the Duck or Pullet in them, and roast it yellow, and lay it in the Middle of the Dish; then take some *French* Bread, cut Sippets thin, take a little Spinach and Parsley and cut it together, but not very small, and put them a-top of the Pottage, and serve them up.

To make Pottage the Italian Way.

BOIL green Peas in some strong Broth, with interlarded Bacon cut into Slices; when the Peas are boiled, put to them Pepper, Anniseeds, and chopp'd Parsley, and strain some of the Peas to thicken the Broth; let it have a Walm or two, and serve it on Sippets with boil'd Chickens, Pigeons, Lamb's Head, Duck, or any Fowl; you may, if you please, thicken the Broth with Eggs. ●

A Pottage à la Reine.

BEAT Almonds, and boil them in good Broth, a few Crumbs of Bread, the Inside of a Lemon, and a Bunch of sweet Herbs, stir them often, strain them, then soak Bread in the best Broth, which is to be thus made; bone a Capon or Partridge, pound the Bones in a Mortar, then boil them in strong Broth, with Mushrooms, then strain them through a Linen Cloth, with this Broth soak your Bread; as it soaks, sprinkle it with the Almond-broth: Then put a little minced Meat to it, either of Partridge or Capon, and still as it is soaking, put in more Almond-broth, until it be full, then hold a red-hot Iron over it; garnish the Dish with Pomegranates, Pistachoes, and Cocks-combs.

To make Pottage de Santè.

PUT into a Pot good Broth, made of Buttock of Beef, Knuckle of Veal and Mutton, together with Capons or fat Pullets; season the Broth very well, then soak in some Crusts, while you are boiling Sorrel, Purslane, Chervil, &c. in another Pot, all cut very small; with these Herbs you may garnish your Pottage and Fowls, or you may strain them, so that you may put nothing in it but the Broth and good Gravy when you serve it up to Table.

To make Pottage Profitrolle.

TAKE a French Loaf, farce it, and soak it in good Veal Gravy, and good Broth; dress it upon other soaked Crusts, with a little of Partridge or Capon Hash; then having a good Cullis ready, with the Meats of which the Gravy was made, strain it, and pour it upon the Pottage; when you serve it up, lay a handsome Artichoke Bottom upon the Loaf, with some Mushrooms on the Inside; garnish with Fricandoes or Veal Sweetbreads.

Summer Pottage.

TAKE a Shin of Beef, Scrags of Mutton or Veal, chop the Meat in Pieces, and boil them gently in a sufficient Quantity of Water for six or eight Hours, being cover'd close; when they have boiled three or four Hours, put in two or three Onions, and half an Ounce of white whole Pepper, tied up in a Linen Rag; when the Meat is boil'd to Rags, strain all through a coarse Hair Sieve, squeeze it hard, then put in some Nutmeg, Cloves, and Mace, put in a small Faggot of sweet Herbs, of Sorrel, Beets or Endive, and Spinach, of each a Handful, shred grossly; boil these for a while, then dish up your Pottage with roasted Pigeons or Ducks in the Middle of it, and small Slices of Bacon fry'd, toasted white Bread in square Slices, Sauages cut into little Bits, and fry'd Balls; you may also add Gravy and Palates, and Cocks-combs boiled in Water tender, and peel'd, cut into long Bits; in Asparagus Time, add Asparagus cut into Bits, with long green Peas put in before the Herbs; before you serve it up, while you are dishing of it, set it over a Chafing-dish, and make it boil; and boil the Palates and Cocks-combs in a little Broth, before you put them into the Pottage; you may also add Lamb-stones and Sweetbreads, if you please.

To make Pottage without the Sight of Herbs.

MINCE several Sorts of sweet Herbs very fine, Spinach, Scallions, Parsley, Marygold Flowers, Succory, Strawberry, and Violet Leaves, stamp them with Oatmeal in a Bowl or Mortar; then strain them with some of your Broth, boil your Oatmeal and Herbs, with Mutton, season with Salt, &c. when all is enough, serve it up on Sippets.

To make Broth with Flesh.

TAKE Slices of Beef, of a Fillet of Veal, and of a Leg of Mutton roasted, without any Fat; put these into the Pot when the Water is cold, let it boil over a gentle Fire, skim it well; then add your Fowls, according to what Soup you would have. If it be for Bisques, boil in this Broth, Chickens, Quails, or Pigeons, each of them by themselves, with Slices of fat Bacon and Lemon to keep them very white; and you must likewise add to your Stock of Broth some Fowls to strengthen it. Let it be season'd with
Salt,

Salt, Roots, Onions, and Cloves, and boil it as long as you think fit.

This is a general Broth to be used to moisten all Sorts of Cullises made of Flesh and Legumes. It serves for all Sorts of Soops; it is nothing but the different Meats we put to them and the Garnishing, whether they be Cullises or Legumes, that distinguish the different Soops from one another.

Fat Broth.

BOIL Part of a Buttock and Leg of Beef with other Meat, and take out the Gravy and Broth, and strain it thro' a Linen Cloth; then boil them a second Time, and take out the Broth again, keeping both these Sorts hot apart. The first will be good to be put to Capons, young Turkeys, Veal, and other farced Meats, that are to be serv'd up in white Pottage.

Capon or Veal Broth ought to be used to soak young Pigeons for Bisques; and with the Broth of the Bisques a Cullis may be made for Pottages *à la Reine* and *à la Royale*. And the Broth of farced Meats will serve to make a Cullis for the same Sorts of Meat, *viz.* young Turkeys and Pullets, Knuckles and Breasts of Veal, and other Joints of Meat, that ought to be farc'd and parboil'd.

The second Sort of Broth is to put into brown Pottages, *viz.* Ducks, Teals, Rabbits, Ringdoves, Larks, Pheasants, Thrushes, Cabbage, Turnips, and other Roots; and the brown Ingredients, which serve to thicken them, are to be mixed with the same Broth.

To make Fish Broth.

TAKE Tenches, Carps, Pikes, and Eels, prepare them for boiling; then cut them in Pieces, and put them into a Kettle with Water, Salt, Butter, an Onion stuck with Cloves, and a Bunch of sweet Herbs. Let it boil an Hour and half, then strain it through a Napkin, and divide it into three lesser Kettles: Into one of them put the Pickings or Cullings of Mushrooms, and strain them through a Sieve with a Cullis, a slic'd Lemon, and some fry'd wheaten Flour.

Another Fish Broth.

CUT Onions, Carrots, and Parsnips into Slices, then put them into a Stew-pan with a Lump of Butter, and set them a stewing with Juice of Onions: When these are become brown, put them into the Stew-pan, and give them two or three Turns: Let the whole be moistened with a clear Puree; then put in a Bunch of Parsley, Cives, sweet Herbs, Salt, and Cloves, and some Mushrooms: Let all these boil together for an Hour; then strain it thro' a Sieve into another Kettle, and use it to simmer Fish Soops.

Note, That Carp is the best Fish to make Fish Broth.

Another Fish Broth.

SET some Water over the Fire in a Kettle proportioned to the Quantity of Broth you would make; put in the Roots of Parsley, Parsnips, and whole Onions, all Sorts of Pot Herbs, a Handful of Parsley, and Sorrel and Butter; let the whole be well seasoned; then put in the Bones and Carcasses of the Fish, the Flesh of which you have used for Farces, and also the Tripes of them, being well clean'd, some Tails of Crawfish pounded in a Mortar, and four or five Spoonfuls of the Juice of Onions; let this be all well seasoned and boiled, then strain it through a Sieve; put it back into the Kettle, and keep it hot to simmer your Soops, to boil your Fish and other Things.

To make Meagre Broth for Soop with Herbs.

SET on a Kettle of Water, put in two or three Crusts of Bread, and all Sorts of Herbs, season it with Salt; put in Butter, and a Bunch of sweet Herbs; boil it for an Hour and a Half, then strain it through a Sieve or Napkin. This will serve to make Lettuce Soop, Artich oak Soop, Asparagus Soop, Succory Soop, and Soop *de santé* with Herbs.

Jelly Broth for Consumptive Persons.

GET a Joint of Mutton, a Capon, a Fillet of Veal, and three Quarts of Water, put these in an earthen Pot, and boil them over a gentle Fire till one Half be consumed; then squeeze all together, and strain the Liquor thro' a Linnen Cloth.

A Pottage of Goose-Gibblets.

WHEN you have scalded and cleaned your Goose-Gibblets, boil them in some good Broth, seasoned with a Bunch of sweet Herbs and Salt; when they are boil'd cut them into Pieces, and put them in a Stew-pan; then put a white Cullis, or a green or Lentil Cullis, and keeping them hot, take the Crusts of a *French Roll*, and put them in a Stew-pan with some good Broth; let them simmer 'till they are well soaked and tender; put them in your Soop-Dish, covered with your Goose-Gibblets; then cast your Cullis upon them, and serve them hot. Observe the same Method with the Gibblets of other Fowl.

A Calf's Head Soop.

TAKE a Calf's Head, stew it tender, then strain off the Liquor, and put into it a Bunch of sweet Herbs, Onion, Mace, some Pearl Barley, Salt and Pepper, boil all a small Time. Serve up with the Head in the Middle boned.

Garnish with Bread toasted brown, and grated round the Rims.

A Pottage of a Fowl.

DRAW and truss your Fowl neatly, blanch it in boiling Water, and lard the Breast with fat Bacon; boil it in some good Broth, with an Onion stuck with Cloves; let it be boiled enough, and set it on hot Ashes; take some *French Rolls*, cut the Crust all off, and put them a simmering in Broth as usual; then dish it up, putting your Fowl with a Cullis over it; garnish the Rim of your Dish with Cocks-combs, or Sweetbreads, cut in long thin Slices, and serve it hot. Another Time you may put on a good clear Veal Gravy, or a Cullis of Veal and Ham.

A Pottage of Parmesan Cheese.

TAKE small rasped Loves of the Bigness of a middling Onion, dip them in a little melted Butter, and drudge them with *Parmesan Cheese*; put them in the Oven to take a fine Colour; boil some Crusts of *French Rolls*, as usual, in a Stew-pan, with good Broth; when tender, put them into your Soop Dish, and over your Crusts put some minced Partridge, and over that rasped *Parmesan Cheese*, and put this likewise into the Oven to take a fine Gold Colour;

lour; take all out, and garnish the Dish with the little Loaves; you must have a large one prepared after the same Manner, and forced with minced Partridge, to put in the Middle of the Dish. Serve it hot.

A Pottage of a Lamb's Head.

SCALD your Lamb's Head and Feet, boil them, with the Livers and some middling Bacon, in a Pot of good Broth; then soak your Crusts as usual, and place the Head upon them in the Soop-Dish; garnish it handsomely with the Livers and Feet; fry the Brains with the Yolk of an Egg and some Crumbs of Bread, and let them take a fine Colour; then put them in their Place, and, upon the Whole, throw a white Cullis well tasted, made of Veal, Slices of Ham, Onions, Mushrooms, Parsley, Cloves, Crumbs of Bread, &c. pounded in a Mortar, with a Moistening of Broth; let it be well tasted, and serve it hot.

In the Room of a white Cullis you may use a good Cullis of Peas, and garnish as above, or make use of green Peas, and a Cullis of the same, according to the Season.

A Hare Soop.

LET your Hare be cut in small Pieces, wash it, and put it into a Stew-pan, with a Knuckle of Veal; put in a Gallon of Water, a little Salt, and a Handful of sweet Herbs; let it stew till the Gravy be good; fry a little of the Hare to brown the Soop; put may put in some Crusts of white Bread among the Meat to thicken the Soop; put it into a Dish with a little stew'd Spinach, crisp'd Bread, and a few Forc'd-Meat Balls. Garnish with boil'd Spinach and Turnips, cut in thin square Slices.

To make a good Pottage.

TAKE a Quarter of a Pound of Butter, and put it into the Stew-pan, and let it stand over the Stove till it is brown, then shred an Onion small and put into it; then shake in some Flour whilst 'tis pretty thick, then put in two Slices of Lemon, a little Mace, beaten Pepper, and a little Bunch of Thyme; then take Ox-palates, and Sweetbreads, cut them in thin Slices, and put in the Pottage with some Forc'd-Meat Balls; then let them stand over the Stove, and as the Fat riseth skim it off, then take three Heads of white Endive, and boil it a little, then shred it, and put it in the Broth, with fry'd Sausages, cut in Pieces, and let it boil a little

little while; then take a *French Roll*, and cut it in thin Slices, and toast it very brown, and put it in; or you may put a roasted Fowl in the Middle of it, and so serve it up, garnishing the Dish with green Endive scalded, and sliced Lemon.

To make Barley Broth.

BOIL a Pound of *French Barley* in three Quarts of Water, with some whole Spice, when it has boil'd a pretty while, put in Raisins of the Sun and Currans, what Quantity you please, when it is boil'd put in some Butter, Rose-water, and Sugar, and so eat it.

Another Way.

TAKE a Pound of Barley, and boil it in four Quarts of Water, with a Knuckle of Veal and a Scrag of Mutton, put in some Salt, whole Spice, let them boil some Time, then put to it some Raisins and Currans, as you think fit; when it is near enough, put in some Cream, and boil it awhile, then put in plumped Prunes, Rose-water, and Sugar. Garnish with some of the Raisins and Prunes, and fine Sugar.

China Broth.

CHIP a Quarter of a Pound of *China Root* thin, put it into three Quarts of Water, set it all Night covered over with warm Embers; the next Morning stuff the Belly of a Chicken full with Parsley, Mint, some Raisins of the Sun ston'd, Onions sliced thin, and *French Barley*: Boil it in a Pipkin close covered for six or seven Hours over a gentle Fire; strain it for Use.

To make Gravy Broth.

TAKE a fleshy Piece of Beef, not fat, spit it, and roast it, and when it begins to roast, slash it with a Knife to make the Gravy run out, and keep it continually basting with what comes from it, mix'd with Claret; cut it often, and baste it till all the Gravy be come out, put this Gravy in a Sauce-pan over a few Coals, put in some Salt, whole Spice, and Lemon-peel, and let it simmer: Put some Sippets in a Dish with Oranges and Lemons, and serve it up. If you please, you may put in poach'd Eggs instead of Sippets.

Furmity.

TAKE two Quarts of hull'd, boiled Wheat, a Gallon of Milk, two Quarts of Cream, and boil them till they are pretty thick, then put in Sugar, the Yolks of eight or ten Eggs well beaten, three Pounds of Currants, plump'd by being gently boil'd in Water: Put these into the Furmity, give them a few Walms, and it will be done.

Another Way to make an ordinary Furmity.

TAKE a Quart of ready boiled Wheat, two Quarts of Milk, a Quarter of a Pound of Currants, clean pick'd and wash'd, stir these together, and boil them, beat up the Yolks of three or four Eggs, a little Nutmeg, with two or three Spoonfuls of Milk to the Wheat; stir altogether for a few Minutes, then sweeten to your Palate, and serve away.

Plumb Gruel.

TAKE two Quarts of Water, two large Spoonfuls of Oatmeal, stir it together, with a Blade or two of Mace, a little Piece of Lemon-Peel, boil it for five or six Minutes, take Care it does not boil over; then strain it off, and put it into the Sauce pan again, with half a Pound of Currants, clean washed and picked: Let them boil about ten Minutes, add a Glass of White Wine, a little grated Nutmeg, and sweeten to your Palate.

Alkmaarfe Grutte, a Dutch Dish.

TAKE some Barley or Oatmeal hull'd, boil it about two or three Hours in Water with a little Salt, add to it some Raisins or Currants, and serve it up with fresh melted Butter.

A general Cullis for Fish.

SCALE and wash some Carps, gut and slit them in two, and cut them in Bits; put some Butter in a Stew-pan, and place in it, first, several Slices of Onions, and then your Bits of Carp; put some few Slices of Roots over them, cover your Pan, and put it over a slow Fire; when the Onions stick to the Bottom, put in some Peas Soop. Season with sweet Herbs, Parsley, Chibbols, and two or three Cloves of Garlick. Put a Lump of Butter into another Stew-pan, as large as that you are now using, and set it over the Fire, with a sufficient Quantity of fine Flour; stir it with a wooden

a wooden Ladle till it is a little brownish; then strain off some of the Liquor of your Carps into it, in order to mix the Flour thoroughly, and pour the Whole in your Cullis; put in a peel'd Lemon cut in Slices, with some Garlick, sweet Basil, Parsley, Chibbols, Mushrooms, Truffles, if you have any, and a Bottle of *Champaign*, or White Wine, more or less, according to the Quantity of your Cullis. Let it be relishing, and pleasing to the Eye; if it is not well coloured, put in it as much Gravy of Onions as you think fit; let it stew slowly, and make use of this Cullis with all Sorts of Fish Courses.

Note, Instead of Carp you may use any other Fish.

Cullis of Crawfish.

WA S H and boil some small Crawfish in a little Water, with Onions cut in Slices, a Sprig of sweet Basil, a little Thyme and Parsley, seasoned with Salt and Pepper; when your Crawfish is enough, take them out, pick them, keep their Tails for any other Use you think fit, and pound the Remainder with the Shells: Put a Bit of Butter into a Stew-pan, with three or four Slices of Onion, a Carrot cut into Slices, and a Parsnip, toss them up in your Pan twice or thrice, and moisten them with Fish-Broth, or soaking Broth.

Then put a Crumb of Bread in it, season it with Parsley, Chibbol, a Sprig of sweet Basil, half a Lemon peeled and cut into Slices. You may also put into it some of your general Cullis with Fish. Let this Cullis be relishing, take out the Roots with the Skimmer, mix the Cullis with your pounded Crawfish, and strain it directly through a Strainer.

This Cullis is to be used with all Sorts of Dishes where a Crawfish Cullis is proper.

Cullis of Crawfish for Soops.

POUND some Crawfish Shells well, and put a Bit of Butter into a Stew-pan, with some Slices of Onions, Carrots, and Parsnips; toss them up well over the Fire, and moisten them well with some good Fish-Breth; season them with Parsley, Chibbol, sweet Basil, half a Lemon peel'd and cut into Slices, and some Crumb of white Bread, and let your Cullis be relishing; take out all the Roots, mix it with the pounded Shells of Crawfish, strain it immediately through a Strainer, and keep it warm in a small Kettle. You may

make Use of it with all Sorts of Soop, in which Cullis or Crawfish is used, but thicken a little more for Courſes.

The moſt uſual Cullis.

THIS Cullis is made ſeveral Ways, but this firſt is reckoned the beſt, and moſt in Vogue with thoſe beſt ſkilled in Cookery: Take Meat according to the Quantity of Cullis you would make: As for Example, if you entertain ten or twelve Perſons, you can take no leſs than a whole Leg of Veal to make your Cullis with, and the Nut of a Ham to make it good: Cut your Leg of Veal in Pieces three Bignefs of your Fiſt, place theſe in a Stew-pan, then put in your Slices of Ham, with a Couple of Carrots and Onions cut in two, and put over your Cullis covered; let it ſtew ſoftly at firſt, and, as it begins to be brown, take off the Cover, and turn it, to colour it on all Sides the ſame, but take Care not to burn the Meat; when it has a pretty brown Colour, moiſten your Cullis with the Broth, made of Beef, or any other Meat; ſeaſon it with a little ſweet Baſil, ſome Cloves and Garlick. Pare a Lemon cut in Slices, and put it into your Cullis with ſome Muſhrooms. Put into a Stew-pan a good Lump of Butter, and ſet it over a ſlow Fire; put in it two or three Handfuls of Flour, ſtir it with a wooden Ladle, and let it take a Colour: If your Cullis is pretty brown, you ſhould take ſome Flour, and when it is brown'd, moiſten it with your Cullis, then pour it ſoftly into the reſt, keeping it ſtirring with your wooden Ladle, let it ſtew gently, and ſkim off the Fat; put in a Couple of Glaſſes of *Champaign* or other White Wine, but take Care to keep it very thin, ſo that you may take the Fat well off, and clarify it: To clarify it, you muſt put it upon a Stove that draws well, cover it cloſe, and let it boil without uncovering till it boils over; then uncover it, and take off all the Fat that is round the Stew-pan, then wipe it off the Cover alſo, and cover it again, and by that Means you will have an exceeding fine Cullis. If your Cullis ſhould happen to be too pale, you may put a Bit of Sugar in a Silver Diſh, or Stew-pan, with a Drop of Water, ſet it over a Stove, and let it turn to a Caramel, moiſtening it with a little Broth, and then put it into your Cullis, and with a Spoon take off the Fat, till you ſee your Cullis is of a good Colour; but if it is of a good Colour, Caramel needs not be put in it. When your Cullis is done take out the Meat, and ſtrain off your Cullis in a Sieve, or a Silk Strainer, which is much better. This Cullis is proper

proper for all Sorts of Ragoos, and to be over Fowls, or to be put into Pies and Terrines.

Cullis another Way.

CUT some Veal in Pieces, and place them in your Stew-pan with Slices of Ham, a Couple of Carrots cut in two, and a Couple of Onions; cover your Stew-pan over a gentle Fire; when the Meat begins to stick to the Bottom of your Pan, uncover it, and colour it all over, but let it not be burnt: If it is done as it should be moisten it with Broth, and season it with sweet Herbs, Slices of Lemon, some Cloves of Garlick and Cloves; take as much Flour as you think fit, according to the Quantity of Cullis you are to make, and mix it thin with cold Broth, or Water; then strain off your Flour into your Cullis, and put by Degrees more to it; let the Cullis stew softly, and be well done; if the Colour is not deep enough, put Gravy in it; then, the Fat being well taken off, and it having a good Taste, take out the Meat, strain off your Cullis, and you may make Use of it on all Occasions.

Cullis another Way.

PUT into your Stew-pan some Veal cut in Pieces, with some Slices of Ham, a Couple of Roots, Carrots, or Turnips, cut in two, and a Couple of Onions cut in Slices; cover your Stew-pan, and let it stew softly, your Meat being of a good Colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the Fire, take a wooden Ladle, and scrape the Brown well off that sticks to your Stew-pan, put in it as much Flour as you think fit, according to the Quantity of Cullis you would make; let it stew till it be of a good Colour, then moisten it with Broth, put the Meat in again, and season it with a few sweet Herbs, Cloves of Garlick, and Lemon Slices, with two or three Glasses of *Champaign*, or other White Wine; let it stew well, and take the Fat clean off: Being well done, and of a good Relish, strain it off in a Sieve, or else in a Silk Strainer, and you may use it with all Sorts of Entries.

Cullis another Way.

THIS is to be ordered like the other, till it has taken its Colour; the Difference in this Cullis is, that before you moisten it, you must put into it a good Lump of Butter, stir it with a wooden Ladle, and put in as much

Flour as you think fit, for the Quantity of Cullis you are to make ; moisten it with good Broth, and let it stew well, season the same Way as those before-mentioned, which being done, strain it off, and use it like the other, as you think proper.

At another Time, when your Meat begins to stick, and your Caramel is pretty deep coloured, take out your Meat, and put in a good Lump of Butter, then put your Stew-pan over a slow Fire, to take off the Brown in the Pan ; put in it some Flour, and when you see a Froth, moisten it with Broth, and put your Meat in again, moistening at last the same with Veal Gravy.

Cullis of Ham.

THIS is likewise made divers Ways, we shall begin with that which is esteemed the best by many good Cooks.

Put into a Stew-pan three Pounds of Veal cut in Dice ; take a good Ham, with the Swerd off, and the Fat, cut it in o Slices well shaped, and put them into the Stew-pan with your Veal, a Couple of Carrots cut in two, and a Couple of Onions ; cover your Stew-pan, and do it very gently over a slow Fire at first, and when you see your Meat begin to stick to the Pan, uncover it, and turn your Slices of Ham, that they may take a Colour ; then take out your Slices of Ham and your Veal : Put a Lump of Butter, with a little Flour, in your Stew-pan, and stir it well together with a wooden Ladle, moisten it with good Broth, not salt ; put your Meat and your Ham in again, and season it with Lemon Slices, some Cloves of Garlick, and a few Glasses of *Champaign*, or other White Wine. Go on to thicken with the most usual Cullis, skim off the Fat ; when done, take out all your Meat with the Ham, strain off your Essence in a Silk Strainer, and use the same with all Sorts of Meat, and hot Pastry made with Meat, or Fish dressed with Gravy. Put your Slices of Ham into your Essence again, to make Use of on several Occasions ; as, being cut into Dice, to put over a Piece of Beef, or Artichoke Bottoms, and, when cut into Slices, for Chickens, young Fowls, or what else you judge proper.

Another Cullis of Ham.

CUT some Slices of Ham very thin, and order them very neatly in a Stew-pan, putting some Onions into it: Cover your Stew-pan, and put it over a slow Fire, and take Care they are not burnt: When your Slices of Ham have a Colour on one Side, turn them, then take them out of the Stew-pan, into which you must put a Bit of Butter, and a Dust of Flour, stirring it a Moment with a wooden Ladle, and moistening it with good Broth and Gravy; put your Slices of Ham in again, some Cloves of Garlick, a Glas of *Champaign*, or other White Wine, with a few Mushrooms. Take a Lemon, pare it, cut it in Slices, and put it into your Cullis. Thicken with the usual Cullis, and skim the Fat well off: Take out your Slices of Ham, and strain off your Cullis in a Silk Strainer, then put your Slices of Ham in again. You may make Use of them on several Occasions, *viz.* in putting them upon Artichokes, or upon Chickens for Side Dishes, or putting in a Crust of Bread in the Bottom of the Dish, and your Slices of Ham over it.

Cullis the Italian Way.

PUT half a Ladleful of Cullis in a Stew-pan, and half a Ladleful of Gravy, and as much of Broth, three or four Onions cut in Slices, four or five Cloves of Garlick, a little beaten Coriander-seed, with a Lemon pared and cut in Slices, a little sweet Basil, Mushrooms, and good Oil: Put all over the Fire, let it stew a Quarter of an Hour, take the Fat well off, let it be of a good Taste, and you may use it with all Sorts of Meat and Fish, particularly with larded and glazed Fish, with Chickens, Fowls, Pigeons, Quails, Ducklings; and, in short, with all Sorts of Tame and Wild Fowl.

A White Cullis, the Queen's Way.

TAKE a Piece of Veal and cut it into small Bits, with some thin Slices of Ham, and two Onions cut in four Pieces; moisten it with Broth, seasoned with Mushrooms, a Bunch of Parsley, green Onions, three Cloves, and so let it stew; when stewed some Time, take out all the Meat and Roots with a Skimmer; put in a few Crumbs of Bread, and let it stew softly; take the White of a Fowl, or of a Couple of Chickens, and pound it in a Mortar, mix it in your white Cullis, but it must not boil, and your Cullis must be very white; but, if it is not white enough, pound one or

two Dozen of *Jordan* Almonds blanch'd, and put them into it, with a Glass of Milk boil'd : Let it be of a good Taste, and strain it off; then put it in a small Kettle, and keep it warm; and you may use it for all Sorts of white Soops, for Crusts of Bread, and white Pottages.

Green Cullis with Green Peas.

LET some Green Peas be done without Liquor, then take a Handful of Parsley, as much Spinach, with a Handful of green Onion-tops, blanch all these in boiling Water, then put them into fresh Water, and take them out, squeeze them well, and pound them : Put in a Piece of Veal cut in Dice, some Slices of Ham, and an Onion cut small, into a Stew-pan, put it over a Stove, and let it stew gently ; being a little clammy, moisten it with your soaking Broth, and let it stew softly ; put a Handful of green Parsley, green Onions, Cloves, and a Bunch of Savoury into it ; being stewed, and of a good Taste, take out your Meat and Greens, then pound your Peas, and mix them with your Cullis, and with the Tops of green Onions, and strain it off with a Ladleful of Cullis. This Cullis may be used with all Sorts of Terrines, with Green Peas, Ducklings, with Green Peas Soop, and with all Sorts of Dishes that are made with green Sauce ; when you stew your Green Peas or Cucumbers, cut into Dice, in their Season, put some of this Cullis over them.

Green Cullis for Soops.

BOIL Peas in a small Kettle, with good Broth ; take a Piece of Veal, a Bit of Ham, with an Onion, cut all together into small Dice, and put them a sweating very gently over a Fire ; being a little clammy, moisten them with your soaking Broth, season them, and let them stew gently ; take Parsley, the Tops of green Onions and Spinach, of each a Handful ; and after they are picked, washed, and blanched in boiling Water, squeeze them well, and pound them, then take them out of the Mortar, and pound your Peas. Your Meat being stewed, take it out of the Cullis with a Skimmer, take off the Fat, let it be of a good Taste, and mix your Peas and the Tops of green Onions with it, and so strain it off : This Cullis may be used with all Sorts of green Soops and Soop Crusts.

Cullis of Partridges.

POUND roasted Partridges, take a Piece of Veal cut into Slices, with a Bit of Ham; put it together into a Stew-pan with Onions, and a Carrot cut into Bits, and let it sweat upon the Fire, till it sticks; then moisten it with good Broth and Gravy: Season it with a Slice of Lemon, a little sweet Basil and Mushrooms; let your Meat stew very softly; this done, take it out with the Skimmer, and skim the Fat well off: Let it be of a good Taste, and mix your Partridges with it, together with a Ladleful of other Cullis, strain it off, put it in a small Kettle.

Cullis of Lentils.

TAKE Lentils, pick and wash them, then put them into a small Kettle with good Broth, an Onion, a Piece of middling Bacon, cut fashionably to garnish your Soop with, and set it a boiling softly; take a Piece of Veal and a Piece of Ham cut into small Bits; put them into a Stew-pan with an Onion, and let it sweat gently over the Fire, till it grows clammy, then moisten it with your soaking Broth and Gravy; season it with Parsley, sweet Herbs, green Onions, and two or three Cloves of Garlick, and let it stew softly; your Meat being stewed, and your Cullis of a good Taste, pound your Lentils, and take out your Meat, then stir up your Lentils with your Cullis, and strain it off: You must keep some whole Lentils by you, to put in your Cullis, so that it may look like a Cullis of Lentils: This Cullis may be used with all Sorts of soaked Crusts with Lentils, in making them a little thicker.

A Capon Cullis.

TAKE a roasted Capon, and pound it very well in a Mortar, put it in a Stew-pan, toss up some Crusts of Bread in melted Bacon; and when they are become very brown, put to them some Mushrooms, Cives, Parsley, and Basil, all shred very small; mix all these with your pounded Capon, and make an End of dressing them over the Stove; put in strong Broth, and strain it.

It is only the Meats you put into a Cullis that gives it the Name and Taste; if it be for Pheasants or Partridges, make use of Pheasants or Partridges instead of Capon; do the like for Woodcocks, Pigeons, Ducks, Teal, Quails, Rabbits, &c.

and whatsoever Meat you use must be more than half roasted before you pound it to put in a Cullis.

Cullises are for thickening all Sorts of Ragoos and Soops, and to give them an agreeable Taste.

A White Cullis meagre.

BROIL a Pike, or a Brace of Perch, skin them, take out the Bones, and pound their Flesh in a Mortar, with a Handful of blanch'd Almonds, and the Yolks of four or five Eggs boil'd hard; slice a Couple of Parsnips, a Couple of Carrots, and six Onions, and stew them with Butter in a Stew-pan, turning them often, and when they begin to be brown, wet them with a thin Peas Broth, or Puree; scale, skin, and bone a Carp, cut the Head and Bones in Pieces, and put them in the Stew-pan, let them boil a Quarter of an Hour, then strain them into another Stew-pan, and put in some Mushrooms, Truffles, a Couple of Cloves, a little Parsley, Basil, and a whole Leek; add also the Quantity of two Eggs of crumbled Bread: Let them simmer for a Quarter of an Hour over a gentle Fire; then put in your pounded Almonds, Eggs, and Fish; let it simmer but not boil, for fear it change Colour, then strain it, and use it for Soops and Ragoos.

A Cullis of Roots.

TAKE Parsnips, Carrots, Parsley-Roots, and Onions, and cut them in Slices; toss them up in a Stew-pan, then take about a Dozen and a half of blanch'd Almonds, and the Crumb of two *French* Rolls soaked in good Fish-Broth, pound them together in a Mortar with your Roots; then boil all together, season them well as in other Cullises; then strain it, and use it for Soops of Cardoons, Chervil, Onions, Leeks, &c.

C H A P. II.

Of F I S H.

To dress Salmon au Court-Bouillon.

AFTER having drawn and cleansed your Salmon, score the Sides pretty deep, that it may take the Relish of *Court-Bouillon* the better: Lay it on a Napkin, and season it with Salt, Pepper, Cloves, Nutmeg, Onions, Cives, Parsley, sliced Lemon, Bay-leaf, and Basil: Work up the Quantity of about a Pound of Butter with a little Flour, and put it into the Belly of the Salmon; then wrap the Salmon in the Napkin, bind it over with Packthread, and lay it in a Fish-kettle of a Size proportioned to the Largeness of your Fish; put to it a Quantity sufficient to boil it in, of Wine, Water, and Vinegar, and set it over a quick Fire: When it is done enough, take it off, and keep it simmering over a Stove till you are ready to serve: Then take up the Salmon, unfold the Napkin it is in, and lay another in the Dish in which you intend to serve it; place the Salmon upon it: Garnish with green Parsley, and serve it for First Course.

To dress a whole Salmon, or Pieces of it, à la Braise.

LARD with large Lardoons, well seasoned, and bind it about with Packthread: Take two or three Pounds of a Fillet of Veal, cut in Slices, and lay it, with some Bards of Bacon, on the Bottom of a Stew-pan, cover the Pan, and set it over a slack Fire; when the Meat begins to stick, powder it with a Handful of Flour, and give it seven or eight Turns over the Stove, keeping it always moving; then moisten it with good Broth, and a few Spoonfuls of Gravy. Lay the Salmon in an oval Stew-pan, pour the Liquor of your Braise upon it, and lay it over your Slices of Veal; put in a Bottle of *Champaign*, or White Wine; see that there be Liquor enough; strew in a Seasoning of Pepper, Salt, Spices, and savoury Herbs, Cives, Parsley, and some Slices of Onion and Lemon, add a Lump of Butter, and lay some Slices of fat Bacon over all; so set it to stew over a gentle Fire: When it is enough done, take it off the Fire, and let it stand a Couple of Hours in the Liquor, to give it a Relish,

but let the Pan be always covered to keep it warm; when you are ready to serve, take it up, drain it, untie the Packthread, lay it in the Dish you intend to serve it in, pour upon it a Ragoo of Crawfish made with Gravy, or else a Ragoo of Veal Sweetbreads, Cocks-Combs, &c. and serve it hot.

The same dressed Maigre for Fish Days.

YOU must lard it with Anchovies and the Flesh of Eels, bind it about with Packthread, and put it in an oval Stew-pan, or Fish-kettle, of the Size of your Fish: Put a Lump of Butter, as big as your Fish, into a Sauce-pan; set it over a Stove, and when it is melted, throw in a Handful of Flour, and brown it, keeping it always moving; then put to it some Fish-Broth, and pour the Whole into the Stew-pan to your Salmon, to which put likewise a Bottle of *Champaign Wine*, or White Wine, so that there may be Liqueur enough to stew it in. Season it with Salt, Pepper, savoury Herbs, and Spices, Onions, Cives, Parsley, and Slices of Lemon; so get it ready over a slack Fire. When it is enough done, let it stand a Couple of Hours in its Liqueur, that it may have the Relish of it; then take it up, unbind and drain it, lay it in the Dish you intend to serve it in, and pour upon it either a Ragoo of Melts, Mushrooms, and Truffles, or one of Crawfish Tails, and its Garnishings; so serve it.

Salmon in Cases.

TAKE a Piece of Salmon, take off the Skin, cut it into thin Slices; mince some Parsley, green Onions, and Mushrooms, put your Parsley and green Onions into a Stew-pan, with some Butter, seasoned with Pepper and Salt; then put in your Salmon without putting it over the Fire again, and toss it up to give it a Taste; place your Slices of Salmon in a Paper Case, put your Seasonings upon it, and strew Crumbs of Bread over all; let it bake to a fine Colour. Your Salmon being done, serve it up with Lemon-juice for a small Entry, or *Hors d'Oeuvre*.

To dress a Jole of Salmon the Dutch Way.

GET a Jole of Salmon, scale and wash it very clean, and put some Water upon the Fire; take your Salmon, and put it upon a Fish-plate, which you must put into your Kettle. Put a Stew-pan, with a little Vinegar, over the

Fire.

Fire; season your Salmon with Salt, some Onions sliced, Thyme, sweet Basil, and Parsley in Bunches; then put your Vinegar hot over it; moisten it with boiling Water, and let the Liquor be of a good Taste; when done, make a Sauce with a Piece of good Butter, a little Flour and Water, a Dash of Vinegar, a few Anchovies, a little Nutmeg, and some Shrimps picked, and thicken it; when ready to serve, dish up your Salmon. Let your Sauce be well tasted, put it upon your Salmon, and serve it up hot for your Entry.

To bake Salmon.

TAKE a little Piece and cut it into Slices about an Inch thick, butter the Dish that you would serve it to Table on, lay the Slices in the Dish, take off the Skin, make a Force-Meat thus: Take the Flesh of an Eel, the Flesh of a Salmon, an equal Quantity, beat it in a Mortar, season it with beaten Pepper, Salt, Nutmeg, two or three Cloves, some Parsley, a few Mushrooms, and a Piece of Butter, ten or a Dozen Coriander-Seeds beat fine: Beat all together, boil the Crumb of a Halfpenny Roll in Milk, beat up four Eggs, stir it till it is thick; let it cool, and mix it well together with the rest, and four more raw Eggs; on every Slice lay this Force-Meat all over, pour a very little melted Butter over them, and a few Crumbs of Bread; lay a Crust round the Edge of the Dish, and stick Oysters round upon it. Bake it in an Oven, and when it is of a very fine Brown, serve it up; pour a little plain Butter, with a little Red Wine, into the Dish, and the Juice of a Lemon: Or you may bake it in any Dish, and when it is enough, lay the Slices into another Dish. Pour the Butter and Wine into the Dish it was baked in, give it a Boil, and pour it into the Dish. Garnish with Lemon, and squeeze the Juice of a Lemon into it.

To broil Salmon.

YOU may take either a whole Salmon, a Jole, Rand, or Chine; slice it, or cut it round about the Thickness of an Inch; steep it in Claret and Wine-Vinegar, Salt, and Sallad-Oil, with gross Pepper, sliced Ginger, a Clove of Garlick, large Mace, and whole Cloves; then broil it on a slack Fire, basting it with the Liquor it was steeped in, with some Sprigs of Rosemary, Thyme, Parsley, and sweet Marjoram; in the mean Time boil up the Gravy with some Oyster Liquor, and when the Salmon is broiled, dish it, pour

pour the Sauce over it, lay the Herbs about it, and serve it up.

Or thus.

BROIL some Pieces of Salmon, seasoned with Pepper, Salt, and rubbed with Butter. Make a Sauce in this Manner; take some Butter, put it into a Stew-pan, with a Dust of Flour, a green Onion, and an Anchovy; season the same with Salt, Pepper, and Nutmeg, moisten it with Water, and a little Vinegar, and toss it over the Stove; put half a Ladleful of Crawfish Cullis into it, put it again over the Stove to heat: Let your Sauce be relishing; dish it up, put your Pieces of Salmon over it, and serve it up hot for an Entry.

Or this may be varied by adding a Ladleful of Crawfish Cullis.

To broil Salmon with Brown Sauce.

CUT your Salmon in Slices, melt some Butter in a Sauce-pan, and put in some Salt; when it is melted, rub the Slices of Salmon with the melted Butter, and lay them on a Gridiron over a gentle Fire. For the Sauce, put a Lump of Butter as big as an Egg into a Sauce-pan, and set it over the Fire; and when the Butter is melted, put in half a Spoonful of Flour, and keep it moving over the Fire till it is brown; then put in a Glass of White Wine and Fish-Broth; season the Whole with Salt and Pepper, a Bunch of sweet Herbs, an Onion stuck with Cloves, and a little Parsley shred. When the Salmon is broiled enough, put them into this Sauce, and let them simmer in it, till as much of it is wasted away as you think proper; then lay the Slices of Salmon in a Dish; then bind the Sauce with a Thickening of the Yolk of an Egg or two, beaten up with a little Verjuice, pour it upon the Salmon.

To dress a Tail-piece of Salmon in Casserole.

GET a Tail-piece of Salmon, scale it, loosen the Skin, so as it may fall off from the Flesh, take away the Fillets, and fill up the void Space with good Fish Force, or with fine Herbs, Butter, and Clippings of Bread; afterwards put the Skin upon the Tail again, then bread it handsomely, and bake it in an Oven with White Wine, Salt, Thyme, Chibbol, a Bay-leaf, and Lemon-peel. When it is baked, pour

a Ragoo.

a Ragoo upon it, garnish it with what you please, and serve it up.

To farce Slices of Salmon.

CUT Slices of Salmon an Inch thick, take off the Skins, then make a Farce as follows: Mince some Flesh of a Salmon with the Flesh of an Eel, Mushrooms, Cives, and Parsley; season it with Salt, Pepper, Nutmeg, and a little sweet Basil: When you have shred all these together, beat three or four Cloves, and about a Dozen Coriander Seeds in a Mortar; put the minced Fish to them, with a good Piece of Butter, and pound them all together: Then put a Piece of Crumb of Bread, about as big as your Fist, into a Sauce-pan, with Cream, or Milk, and beat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Fire, and set it by to cool; then put into a Mortar the Yolks of four or five more raw Eggs, and the Bread and Cream when it is cold, and pound it all well together; then cover the Slices of the Salmon with this Farce, and rub them over with beaten Eggs and melted Butter. Then lay a little Butter in a Pasty-pan or Dish, season it with Salt, Pepper, Spices, sweet Herbs, minced Parsley, and whole Cives; having laid this Seasoning in your Pasty-pan, lay in your Slices of farced Salmon, and put them into an Oven, and when they are baked of a curious brown Colour, put into a Dish a Ragoo of Crawfish, lay your Slices of farc'd Salmon on the Ragoo, and serve it hot.

To roast a Salmon whole.

YOUR Salmon being drawn at the Gills, stuff the Belly of it with some whole sweet Herbs, such as Thyme, Rosemary, Winter Savoury, sweet Marjoram, a small Onion, and Garlick, scale the Salmon, wipe off the Slime, and lard him with pickled Herrings, or a salt Eel; then season some large Oysters with Nutmeg, and fill up his Belly with them; baste him with Butter, lay him upon Sticks in a Tin Dripping-pan, set it into the Oven; draw it out, turn the other Side upwards, then put some Claret in the Dripping-pan under it, with Wine, Anchovies, Pepper, and Nutmeg; let the Gravy drip into it, baste it out of the Pan, with Rosemary and Bays; when the Fish is done enough, take all the Fat off the Gravy, boil it up, and beat it with thick Butter; then dish your Salmon, pour the Sauce over it; rip up his Belly,

Belly, take out some of the Oysters, put them into the Sauce, take away the Herbs, and serve it up hot.

To stew Salmon.

AFTER your Salmon is drawn, score it on the Back, then put it either whole, or in Pieces, into a Stew pan, and pour upon it as much Beer Vinegar, Water, and White Wine, as will cover it; put in a Seasoning of Salt, whole Pepper, sliced Ginger, large Mace, whole Cloves, a Faggot of sweet Marjoram, Rosemary, Winter Savoury, Thyme, Parsley, and an Orange cut in Halves; add a good Lump of Butter: Let all stew together very leisurely, and when the Salmon is enough, dish it upon Sippets, lay on it your Spices, and Slices of Lemon, run it over with Butter, beaten up with some of the stew'd Liquor, &c. Garnish with grated Bread, and serve it up hot for a first Course Dish.

To bask Salmon.

TAKE any Part of the Salmon, either Jole, Rand, or Tail, with some fresh Eel; set it in warm Water, take off the Skin, mince it fine; season it with Salt, Pepper, beaten Cloves, Mace, and sweet Herbs; put it in a Pipkin, with some Claret, blanched Chesnuts, Gooseberries, Barberies, or Grapes; when it has stewed enough, dish it with Sippets, run it over with beaten Butter; garnish the Dish with grated Bread sifted, Oysters fry'd in Butter, Cockles or Prawns.

Another Way to bask Salmon.

HASH the Flesh of your Salmon in a Sauce-pan, dry it over the Fire till it grows white; then lay it on the Dresser, put to it some Shrimps, Mushrooms, Parsley, and Truffles, shred and mix them all together; set some fresh Butter in a Sauce-pan over a Stove, put in a little Flour, and make it brown, then put in your Salmon, &c. give it a Turn or two over the Fire; season with Salt and Pepper, and a little Juice of Lemon; moisten it with Fish Broth, and serve it as hot as you can.

To make a Pupton of Salmon.

WHEN you have scaled, skinned, and boned your Salmon, lay the Flesh on a Dresser, with the Flesh of Eels, minced Mushrooms, Cives and Parsley, season'd
with

with Salt, Pepper, Nutmeg, and a little sweet Basil: Let all these be shred very well together; beat three or four Cloves, with a Dozen Coriander Seeds, in a Mortar; then put in the minced Meat, and a sufficient Quantity of Butter, and pound them all together: Next put a Piece of the Crumb of Bread, as big as your Fist, into Cream, or Milk, and set it a simmering over a Stove; then beat up the Yolks of four Eggs in it, and, when it is thick enough, take it off, and set it a cooling; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream; when it is cold, pound it all well together, then make a Ragoo of Salmon as follows: Take small Mushrooms, peel them, take a Slice or two of Salmon rubbed with melted Butter, and broiled; then put Butter into a Sauce-pan, and set it over a Stove till it is melted, then brown it with a little Flour; put your Mushrooms into it, and let them have a few Turns over the Stove; put in some Fish-Broth, Salt, Pepper, and a Faggot of sweet Herbs; take the Skin off the Slices of Salmon that were broiled, cut it into little long Slices, and put them into the Sauce-pan to the Mushrooms, &c. add also some Crawfish Tails, and blanched Asparagus Tops, and let them simmer together for a while; when your Ragoo is enough, take off all the Fat, and set it a cooling, then run a Sauce-pan with fresh Butter, butter a Sheet of Paper, and lay over the Bottom and Sides of it; spread some of the Farce over it an Inch thick, or more; beat up an Egg, and rub it over with it to make the Farce lye the smother; place the Ragoo of Salmon in the Bottom, and cover the Pupton with the same Farce; rub it over with beaten Egg, and bake it in an Oven, or Baking-Cover, with Fire over and under it; when it is baked, turn it upside down into the Dish in which you intend to serve it; take off the Paper, make a Hole in the Top of the Size of a Crown Piece, pour in some Cullis of Crawfish, and serve it up hot for the first Course.

To fry Salmon.

TAKE either a Chine, Rand or Joie of Salmon, put thin Slices of Butter into the Pan, and fry it till it grows crisp: In the mean Time prepare your Sauce as follows: Put in a Sauce-pan some Claret, sweet Butter, the Liquor of pickled Oysters, the Juice of Oranges, and grated Nutmeg; set them over a slack Fire, beat them continually; dish your Fish, and pour the Sauce over them, garnish with Sage

Sage-Leaves and Parsley fry'd in Butter, but not too crisp, and serve it up hot.

Or you may add to the Sauce some Vinegar, and to the Garnish Slices of Orange and Pippins, slic'd and fry'd in clarify'd Butter, or Yolks of Eggs, with Quarters of Oranges round the Dish, and some fry'd Greens.

Or you may make a Sauce with Butter beaten up with three or four Spoonfuls of hot Water, in which an Anchovy has been dissolv'd.

To marinate Salmon to be eaten either hot or cold.

TAKE a Salmon, cut it into Joles and Rands, and fry them in Sallad Oil, or clarified Butter, then set them by, then put into a Pipkin as much Claret and Wine Vinegar as will be sufficient to cover them; put in a Faggot of sweet Herbs, as Rosemary, Thyme, Sweet Marjoram, Winter-Savoury, Parsley, Sage, Sorrel and Bay Leaves, Salt, gross Pepper, Nutmeg, and Ginger sliced, large Mace and Cloves, boil all these well together; lay your Salmon into a Pan, and all being cold, pour this Liquor over it, lay on sliced Lemons and Lemon-peel, and cover it up close; and you may either serve it hot or cold, with the same Liquor it was souled in, with Spices, Herbs, and Lemons on it.

Salmon in Surprise with Gravy.

SCALE and gut your Salmon, without tearing the Skin, which you must loosen on both Sides from the Head to within two or three Inches of the Tail, bone it, cut the Flesh in Slices, add Slices of Carp, Soal, Pike, boiled Ham, Neats Tongues, Cervelas, Truffles, and Mushrooms; then put the Cuttings of all your Fish chopped small together, with a Piece of Bacon, into a Stew-pan, together with an Udder of Veal, blanched and seasoned with Pepper, Salt, and sweet Herbs; add three or four Yolks of Eggs, the Whites whipp'd up to Snow; season your Slices with Pepper, Salt, sweet Herbs, and fine Spice, put these in your Stuffing, with half a Bottle of *Champaign*, or other White Wine, and the Juice of a Couple of Lemons; when all is well mixed, and put into your Salmon, turn it again into its natural Shape, and sew it up well, to keep in the Stuffing; lay a Napkin over your Dresser, cover it with Slices of Bacon, the Length of your Salmon, with another Laying of Bacon over it, and wrap it up in the Napkin. Make use of a *Court-Bouillon* made in the following Manner, viz. Get a

Fish

Fish-kettle big enough to hold your Salmon, and put five or six good Bottles of Wine into it, with some Ladlefuls of Veal Gravy, put in your Salmon, let it soak well, but take Care it be not too much done; keep your Salmon as whole as possible, and season the *Court-Bouillon* with Pepper, Salt, sweet Basil, Thyme, Bay-leaves, and Onions: After this, dish it up, pour a Ragoo of Crawfish Tails over it, with some Truffles, Cocks-combs, Sweetbreads of Veal, and some Pullet's Eggs, and serve it up hot for a first Course. You may garnish with Crawfish and young Pigeons larded or glazed, Sweetbreads of Veal glazed, the Roes of Carp, fat Livers, with a Crawfish Cullis, or an Essence of Ham over the Dish.

Another Way to dress Salmon with Gravy.

TAKE a Jole of Salmon, scale and wash it, and put it into a Brass-kettle, with Slices of Bacon, Veal, and Ham; take a Napkin and wrap up your Jole, and put it into your Brass-kettle, moisten it with two Bottles of White Wine and some Water, season it with Salt, Pepper, sweet Herbs and Onions, and let it stew gently; when it is ready, take it out, drain it, and dish it up; put a Ragoo over it, with Sweetbreads of Veal, Cocks-combs, Mushrooms, and Truffles, or Gravy of Ham, or a Crawfish Cullis, and serve it up hot for your Course,

To boil Salmon.

SCALE the Salmon, and take either the whole Side, or what Part of it you please, and cut it into Pieces of a reasonable Bigness; wipe off the Blood, but do not wash it; take as much Wine and Water (of each an equal Quantity) as will just cover it, put in Salt according to the Quantity of your Liquor, then put in the Salmon, make it boil up quick; put in also a Quart of White Wine Vinegar; if the Fire be brisk it will be boil'd in half an Hour, then having prepared a Sauce for it of Butter, beaten up with Water, and the Yolks of two or three Eggs dissolved in it, and a little of the Liquor, with some grated Nutmeg and Slices of Salmon; take up your Salmon, dish it, pour the Sauce over it: Garnish with sifted Bread, Slices of Lemon, Barberries, fry'd Greens, and serve it up.

To boil a Jole of Salmon.

PUT a Pint of Vinegar into Water, a good Quantity of Salt, a Faggot of sweet Herbs, an Onion stuck with Cloves, a little Nutmeg, Pepper and whole Mace, and a Piece of Lemon-peel, set them in a Stew-pan or Kettle, and boil them well for a good while; then put in your Jole, make it boil a-pace, and it will be done in a Quarter of an Hour: In the mean Time, for a Sauce, boil a Couple of Anchovies in strong Broth, with a Bit of Lemon-peel, and strain it through a Sieve; then put to it a Pound of Butter, and half a Pint of Claret, and thicken them over the Fire; then dish your Jole, pour the Sauce over it. Garnish the Dish with a Lemon sliced, Horse-Radish and Barberries, and serve it up.

To souse Salmon or Trouts.

LET your Liquor be Wine, Water, White Wine Vinegar, a little whole Pepper, Mace, an Onion stuck with Cloves, a little Lemon-peel, Savoury and Thyme, let these boil together a little while, then put in the Salmon or Trout; a Jole must boil half an Hour, the other according as in Bigness; you must take it out of the Liquor to be cold, and put your Liquor in a Stone Vessel to cool; then add more Vinegar and Salt, and keep your Fish therein.

To make a Sallad with fresh Salmon.

TAKE some soufed Salmon, as mention'd in the foregoing Receipt, and mince it small, with Apples and Onions, put to it Oil, Vinegar and Pepper, and serve it up, garnishing your Dish with Slices of Lemon and Capers.

To marinate and fry Salmon.

CUT your Salmon in Slices, take off the Skin, then take out the middle Bone, and cut each Slice asunder; then put them into a Sauce-pan, season them with Salt, Pepper, half a Dozen Cloves, an Onion cut in Slices, some whole Cives, a little sweet Basil, Parsley, and a Bay Leaf; then squeeze on them the Juice of three or four Lemons, or, instead of that, use Vinegar; let the Salmon lie in this Marinade for two Hours, then take it out, dry it with a Cloth, drudge it with Flour, and fry it brown in clarify'd Butter; then lay a clean Napkin in a Dish, lay the Slices of fry'd Salmon

Salmon upon the Napkin. Garnish with fry'd Parsley, and serve it up.

To dress Salmon with sweet Sauce.

CUT your Salmon in Slices, flour them, and fry them in refined Butter; then soak them a little while in sweet Sauce, made of Red Wine, Salt, Pepper, Cinnamon, Cloves, Sugar and green Lemon; and serve them up with what Garniture you think proper, such as fry'd Sippets, dusted with powdered Cinnamon and Sugar, or sliced Lemon, powdered with Sugar.

To dress Salmon in Stofado.

TAKE a whole Rand or Jole of Salmon, scale it, and put it in an Earthen Stew-pan, put to it Wine, Vinegar, Salt, gross Pepper, sliced Ginger, four or five Cloves of Garlick, large Mace, and a few whole Cloves; add also a Faggot of Rosemary, Thyme, sweet Marjoram, Parsley, and two or three Bay-Leaves; put in also a Pound of good Butter, close up the Earthen Pot with Paste, bake it in an Oven, serve it up on Sippets, with some of the Liquor and Spices on it: Run it over with beaten Butter and Barberries; lay on it some of the Herbs, Slices of Lemon and Lemon-peel.

To pickle Salmon.

CUT a Salmon into half a Dozen round Pieces, boil it in two Parts Water, and one of Vinegar; but do not put in the Fish till the Liquor has boiled for half an Hour: When the Salmon has boiled enough, take it up and drain it, then put in two Quarts of White Wine, and two Quarts of Vinegar; boil a good Quantity of Cloves, Mace, whole Pepper, Rosemary Leaves, and Bay Leaves, for half an Hour: When your Salmon is cold, rub it with Salt and Pepper, and put it up in what you design to keep it in, laying a Layer of Salmon, and another of Spice that was boiled in the Liquor; pour your Liquor on the Salmon, and if you renew it once in three Months, the Fish will keep the whole Year.

Another Way to pickle Salmon.

TAKE two Quarts of good Vinegar, half an Ounce of black Pepper, half an Ounce of Jamaica Pepper; Cloves and Mace, of each a Quarter of an Ounce, near a Pound of Salt; bruise the Spice grossly, and put all these to
a small

a small Quantity of Water, just enough to cover your Fish; cut the Fish round, three or four Pieces, according to the Size of the Salmon, and when the Liquor boils put in your Fish, boil it well, then take it out of the Pickle, and let it cool; and when it is cold put it into the Barrel. or Earthen Vessel, you intend to keep it in, strewing some Spice and Bay-leaves between every Piece of Fish; let the Pickle cool, and skim off the Fat, and when it is quite cold, pour it on your Fish, and cover it up very close.

To recover pickled Salmon that is decayed.

TAKE a Gallon of White Wine Vinegar, boil it by itself, with three or four Slices of Ginger in it; boil separately two Quarts of Water, and a Pint of White Wine, with a Handful of Salt; mix these together, then steep the Fish four or five Hours in warm Water, take it out and dry it; mix the Pickles together, and put them to it lukewarm; cover, or head up close, the Cask or Vessel you put them in, and let them stand ten or twelve Days before you open them.

To keep Salmon fresh for a Month or more.

HAVING scaled and cleaned your Salmon as usual, put it in an Earthen Pan, and cover it with good White Wine Vinegar, putting therein a Sprig or two of Rosemary, and keep it close stopp'd; when you would boil it, slide it into a large Quantity of Water, when it boils, and let it have a Walm or two; it will retain its Taste and Delicacy thus for a long while.

To boil a Turbut.

PUT the Turbut into a Kettle, with White Wine Vinegar, Verjuice, and Lemon, season with Salt, Pepper, Cloves, Onions, and Bay-leaf, add to these a little Water, and some Milk, to cause it to boil white; boil it over a gentle Fire: Garnish with Slices of Lemon on the Top, Parsley and Violets, when in Season.

Another Way to boil a Turbut.

LET it lie an Hour or two, after it is gutted and washed, in Salt and Water; and if it be not very sweet shift the Water three or four Times, or oftener, as you see Occasion, then lay it on a Fish-plate, and put it into a large Kettle of boiling Water, well salted, with a little Vinegar, skim it well, and when boiled enough take it out, and let it drain,

drain, and while it is draining melt some Butter, and put into it the Body of a Lobster, and the Meat, cut small ; give all a Boil or two. When the Fish is dished, garnish with Lemon sliced, Horse-radish and Parsley, and serve away with your Sauce in Basons, and a Bason of plain melted Butter.

A Turbut au Court-Bouillon.

AFTER having gutted, washed, and dry'd your Turbut, fold it up in a Napkin, and lay it in a large round Sauce-pan ; put as much Salt and Water into another Sauce-pan as will be sufficient to boil it, stir it about from Time to Time, till the Salt is melted ; then let it stand a-while, and strain it through a Linen Cloth into the Sauce-pan to the Turbut ; when it is enough, take off the Sauce-pan, and set it over live Embers, put in two Quarts of Milk, and let it stand till you are ready to serve ; then take up the Turbut, lay it on a Napkin folded in a Dish. Let your Garnishing be green Parsley, so serve it for the first Course.

Glazed Turbuts.

TAKE a small Turbut, the Bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon ; take a Stew-pan, put in a Bottle of White Wine, with an Onion sliced, Salt, and sweet Basil, and put your Stew-pan over a Stove ; when your Wine begins to boil, put in your Turbut, and when it has boiled some Time, take it out, and get a Jelly in Readiness made thus : Take some Slices of Veal and Ham, cut in small Pieces, and put them in a Stew-pan, with an Onion cut in Pieces ; moisten it with Broth, and put it to boil ; being done, strain off your Jelly, put it in a clean Stew-pan over the Fire, and let it boil till it is turned to Caramel, that is, glazed ; then put in your Turbut, and put your Pan over hot Cinders, that it may glaze well ; being glazed and ready to serve up, put an *Italian* Sauce in your Dish, with your Turbut over it, and serve it for a first Course.

Larded Turbut.

TAKE a Turbut the Bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon ; lay in the Bottom of a Silver Dish, or Baking-pan, Slices of Bacon, and put in your Turbut ; season it with fine Salt and a Glass of Wine, some Slices of Onion and of Lemon, and a Bunch of sweet Basil, then cover it with Slices of Bacon, and put it to bake ; being done, take it out, and take off the Fat,

Fat, dish it up with an *Italian Cullis*, or any other, and serve it up hot for a first Course, or Remove.

A Turbut with Veal Gravy.

AFTER having prepared your Turbut, lay it in a large round Sauce-pan, with a Seasoning of Salt, Pepper, two Bunches of sweet Herbs, two Onions stuck with Cloves, and one Bay Leaf: Lay into another Sauce-pan, two or three Pounds of a Fillet of Veal cut in Slices, and some Bards of Bacon; cover the Sauce-pan, and set it over a Stove with a slack Fire; when the Meat begins to stick, put in a Piece of Butter, and a small Handful of Flour; stir it about over the Stove with a wooden Spoon, and when it is brown, moisten it with good Broth, and scrape off with the Spoon all that sticks to the Sauce-pan; cover the Turbut with Slices of Bacon; make a Bottle of *Champaign*, or White Wine, boiling hot, pour it on the Turbut with the Veal Gravy, and lay the Slices upon it; so set it a stewing, and when it is enough done, let it stand in the Liquor a Couple of Hours over live Embers, that it may have the Relish of it: Then serve it for the first Course, with a Ragoo of Sweetbreads, Cocks-Combs, Truffles and Mushrooms, or with a Ragoo of Crawfish.

We likewise dress a Turbut for Fish Days in the same Manner, only that instead of the above Ingredients of Flesh, we use Butter and Fish Broth, and serve it with a Ragoo of the Melts of Carps, or with any other meagre Ragoo.

To bake a Turbut.

LAY some Butter in a Dish, of the Size of your Turbut, and spread it all over it; let your Seasoning be Salt, Pepper, a little scraped Nutmeg, some minced Parsley, some whole Cives, near a Pint of *Champaign*, or White Wine: Cut off the Head and Tail of the Turbut, and having laid it in the Dish, season it above as under, rub it over with melted Butter, drudge it well with Bread crumbled very small, and bake it in an Oven; take Care it be very brown, and serve it with a Crawfish Cullis, or with a Sauce of Anchovies: We sometimes serve it dry.

Turbuts the Italian Way.

TAKE a middling Turbut, gut, wash, and drain it, take a Baking-pan, and put in it some Slices of Bacon, sweet Basil, and Lemon cut in Slices, then put in your Turbut;

Turbut ; season it with Salt, Pepper, fine Spice, Cloves, Lemon-Juice and Lemons cut in Slices ; cover it with some Slices of Bacon, and put it to bake in the Oven : Mince a Dozen Shalots, put them into a Siew-pan with a Glass of White Wine ; put in some Beef Gravy, and a little Gravy of Ham ; put it over the Fire, and put in it two Spoonfuls of good Oil, the Juice of two Lemons, some Salt, and pounded Pepper ; your Turbut being done, dish it up, put your Sauce over it ; serve it up hot for a Course or Remove.

To fry a Turbut.

SLICE your Turbut, hack it with a Knife as if it were ribbed, flour it, fry it with clarify'd Butter till it begins to turn brown, then drain it, make the Pan clean, put into it Claret or White Wine, Anchovy, Salt, and Nutmeg, Ginger, and beaten Saffron ; put in your Fish, fry it till half the Liquor is wasted, then put in a Piece of Butter, and put in a minced Lemon, mix them, rub a Dish with a Shalot, or an Onion, or a Clove of Garlick, and put in the Fish and the Sauce it was last fry'd in, and serve it up.

To souse a Turbut.

BOIL your Turbut, put it into White Wine Vinegar, some of the Water it was boiled in, and Salt ; then put in Tops of Fennel and Bay Leaves, Ginger, Nutmegs and Cloves, cover it close for Use.

Another Way to souse a Turbut.

DRAW, wash, and cleanse your Fish from the Blood and Slime, put it into Water and Salt boiling hot, let it boil gently, skim it well, and as it boils put in more Salt, and when the Liquor has wasted a little, put in some White Wine and Vinegar, Lemon-peel, two or three Cloves, and a little Mace ; when boiled enough, let it stand till it is cold, put in a Lemon or two cut in Slices, take up the Fish, put it into an Earthen Pan, pour on it the Liquor it was boiled in, and cover it up close.

To stew a Turbut.

CUT it in Slices, and fry them ; when they are half fry'd, put them into a Stew-pan with Claret, a little Verjuice, some fresh Butter, three or four Slices of Onion and grated Nutmeg ; when the Fish is stew'd enough, dish it up,

up, run it over with beaten Butter, Slices of Orange, of Lemon and Lemon-peel, and serve it up.

To crimp Cod the Dutch Way.

TAKE a Gallon of Pump Water, put in one Pound off Salt, and boil it half an Hour; skim it well: You may put in a Stick of Horse-radish, a Faggot of sweet Herbs, and an Onion, but Water and Salt are best; put in your Slices of Cod, when it boils, and three Minutes will boil them: Take them out, and lay them on a Sieve or Pye-plate, and send away with raw Parsley about it, and oily Butter in a Cup.

To roast a Cod's Head.

GET a Head, wash and scour it very clean, then score it with a Knife, and strew a little Salt on it, and lay it on a Stew-pan before the Fire, with something behind it; throw away the Water that runs from it the first half Hour; then strew on it some Nutmeg, Cloves, Mace, and Salt, and baste it often with Butter, turning it till it is enough. If it be a large Head, it will take four or five Hours roasting; then take all the Gravy of the Fish, as much White Wine, and more Meat Gravy, some Horse-radish, one or two Shalots, a little sliced Ginger, some whole Pepper, Cloves, Mace, and Nutmeg, a Bay-leaf or two; beat this Liquor up with Butter, the Liver of the Fish boiled, and broke, and strained in it, the Yolks of two or three Eggs, some Oysters, and Shrimps, with Balls made of Fish, and fry'd Fish round it. Garnish with Lemon and Horse-radish.

To boil a Cod's Head.

SET a Kettle on the Fire with Water, Vinegar, and Salt, a Faggot of sweet Herbs, or an Onion or two: When the Liquor boils put in the Head on a Fish Bottom, and in the Boiling put in cold Water or Vinegar; when it is boiled take it up, or put it in a Dish that fits your Fish Bottom: For the Sauce take Gravy, or Claret, boiled up with a Faggot of sweet Herbs, or an Onion, two or three Anchovies, drawn up with two Pounds of Butter, a Pint of Shrimps, Oysters, the Meat of a Lobster shred fine, then put the Sauce in China Basons, stick small Toasts on the Head; lay on, and about it, the Spawn, Milt, or Liver. Garnish it with fry'd Parsley, sliced Lemon, Barberries, or Horse-radish, and fry'd Fish.

A served

A stewed Cod.

TAKE your Cod and lay it in thin Slices in the Bottom of a Dish, with a Pint of Gravy, and half a Pint of White Wine, some Oysters and their Liquor, some Salt and Pepper, a little Nutmeg, and let it stew till it is almost enough, then thicken it with a Piece of Butter rolled in Flour, let it stew a little longer ; serve it hot. Garnish with Lemon sliced.

To dress a Cod's Tail.

SCALE it, loosen the Skin so that it may fall from the Flesh, take away the Fillets, and fill up the void Space, with a good Fish Farce, or with fine Herbs, Chippings of Bread and Butter, then put the Skin upon the Tail again, bread it neatly, and put it into an Oven to give it a Colour : Make a Ragoo for it. Garnish it with proper Garnitures, and serve it up.

To fry a Cod's Tail.

SCALD it in hot Water, but do not boil it, drain it, flour it, fry it in refined Butter ; serve it up with white Pepper and Orange-juice : Garnish it with Pieces taken off from the Cod's Back, put into Paste and fry'd.

To broil Cod-Sounds.

LET them lie in hot Water a few Minutes, take them out and rub them well with Salt, to take off the Skin and black Dirt ; when they look white, put them in Water and give them a Boil ; take them out and flour them well, pepper and salt them, then broil them ; when they are enough lay them in your Dish, and pour melted Butter and Mustard in the Dish : Broil them whole.

To broil a Cod.

TAKE a large Cod, and cut the thick Part into Pieces an Inch thick, then flour it well, and put it on your Gridiron over a slow Fire ; make your Sauce with a Glass of White Wine, an Anchovy, some whole Pepper, or a little Horse-radish, a little Gravy, a Spoonful of Walnut-Liquor, with some Shrimps and Oysters, or picked Mushrooms, boil it together, and thicken it with Butter rolled in Flour, with some of the Liver of the Fish, that has been

parboiled and bruised into it. Garnish with sliced Lemon and scraped Horfe-radish.

For Fricasaying Cod, see Chapter of Fricasees.

To stew Carps white.

FIRST scale them, and cleanse them; save the Roes and Milts, then stew them in some good white Broth, and season them with Cloves and Mace, Salt, and a Faggot of Herbs; put in a little White Wine, and when stewed enough, thicken your Sauce with the Yolks of five Eggs, and pass off the Roes, and dip them in the Yolks of Eggs and Flour, and fry them with some Sippets of *French* Bread; then fry some Parsley, and when you dish them, garnish with the Roes, Parsley, and Sippets.

To stew Carps brown.

SCALE and cleanse them, then pass them off in brown Butter on both Sides, or lay them in your Pan raw; strew over all some grated Bread, Pepper and Salt, Thyme and Parsley minced; put into them one Quart of Claret, and one Pint of Gravy, according to the Largeness of your Fish, they must be quite covered; put in also four Anchovies, some grated Horfe-radish, one Shalot chopped small, two Slices of Lemon, and a Piece of Butter, Gold Colour, with a Spoonful of Flour, and put to your Carp, which will thicken it as Cream; fry some Sippets with the Roe and Milt, and some Parsley, so serve up hot.

To fry Carp.

AFTER having scaled and drawn them, slit them in two, strew them over with Salt; drudge them well with Flour, and fry them in clarified Butter: When they are fried, you may either serve them dry, and eat them only with Juice of Orange, or else you may prepare a Ragoo of Mushrooms, the Milts of Carps and other Fish, and Artichoak Bottoms: Fry some thin Slices of Bread, and put them into the Sauce, together with some sliced Onion, and some Capers, let them boil in it. Dish up your Carp, throw your Ragoo upon it, and let your Garniture be fried Crusts of Bread and sliced Lemon.

To dress Carp à la Daube.

GET a Couple of Soals and a Pike, and bone them : Of the Flesh of them make a Farce, hashing it very small, together with a few Cives, some Spice, Salt, Pepper, Nutmeg, fresh Butter, and some Crumb of Bread, soaked in Cream : Thicken your Farce with Yolks of Eggs ; then take a large Carp, fill the Body of it with this Farce, and put it a stewing in an oval Stew-pan, over a little Fire, in White Wine, seasoned with Salt, Pepper, Cloves, some Slices of Lemon, a Bunch of sweet Herbs, and good fresh Butter : While it is a stewing, get ready a Ragoo of Mushrooms, Truffles, Morels, Artichoak Bottoms, Milts of Carp, and Tails of Crawfish : Lay your Carp on an oval Dish, pour your Ragoo upon it, and serve it up very warm.

A Carp à la Chamber.

YOU must take a large Carp, scale and wash it, lard it with thick Bacon and Ham ; being larded, take half a Dozen of Pigeons, with fat Livers, Sweetbreads, Mushrooms, and Truffles, if you have any ; put altogether for a Moment in a Stew-pan, season it with Pepper, Salt, sweet Herbs, a little Cullis and Lemon juice ; then put this into your Carp, and sew it up. Lay a Napkin over your Dresser, take some Slices of Bacon, spread them over your Napkin the Length of the Carp, put more Slices over it ; then fold it up in the same Napkin, and tie it on both Ends ; then take a Leg of Veal, cut it into thin Slices, put them in a Stew-pan, with small Slices of Ham, Onions and Carrots cut in Slices ; put the Stew-pan over the Fire, let them sweat like Gravy of Veal, and when they begin to stick moisten them with Broth, then put them in an oval Stew-pan, together with the Meat and Gravy : Now put in your Carps seasoned with Pepper, Salt, sweet Herbs, Cloves, Mace, three Bottles of White Wine, and a Lemon cut into Slices : Cover your Carp with the Liquor, let it boil very gently, Make a Ragoo with Sweetbreads of Veal, Mushrooms, Truffles, Cocks-combs, fat Livers and soft Roes of Carps. Take half a Dozen of young Pigeons, which you dress *au Soliel*, or with sweet Basil, or instead of Pigeons, a Couple of Chickens cut in four, and marinated, or else larded with thin Bacon, and glazed like Fricandos. Take half a Dozen Veal Sweetbreads, larded with fine Bacon, let them stew and glaze like Fricandos : Take also a Dozen of large fine Crawfish, boil

them, then pick their Tails, cut off the small Claws; if you have Crawfish enough to make a Cullis, you may use it instead of other Cullis: Your Carp being done, and ready to be served up, take it out, let it drain, keep in Readiness your Ragoo of Pigeons, Sweetbreads of Veal and Crawfish, unfold the Napkin, take off the Fat, then dish up your Carp with the Ragoo over it. Garnish your Dish with one Crawfish, one Pigeon, and one Sweetbread, placed by Turns till it is full; serve it up hot.

These Sorts of Entries generally serve to remove Soops.

Entry of Carps à l'Escoufade.

WHEN you have scaled and washed your Carps, gut and wash the Inside with Wine; take an oval Stew-pan, the Bigness of the Carp, put in some Onions cut in Slices, and then your Carp; season it with Pepper, Salt, Cloves, a Dash of Vinegar, and a Bottle of Wine, moisten it with hot Water, put it over a Stove, let it stew; when stewed take it off, put the Wine, with which you have washed your Carp, into a Stew-pan, with some Anchovies cut small; let it have a Boil or two, then strain it off; put it again into the Stew-pan, with a good Lump of Butter, and a Dust of Flour to thicken the Sauce; add Lemon-juice: Put your Stew-pan over the Fire, thicken your Sauce, let it be relishing; being well done, put in some good Butter rolled in Flour: Being ready to serve, dish it, and serve it up hot.

Another Entry of Carps stewed.

YOUR Carp being scaled, washed, and gutted, split it in two, cut each Half in three Pieces, put them in a Stew-pan, with a Dozen of small Onions blanched, season them with Pepper and Salt, a Bunch made with Pariley and sweet Herbs; moisten them with half a Bottle of Wine, put them a stewing; take some Butter, put it in a Stew-pan with some Flour; put it over the Fire, stir it till it begins to have a Colour; moisten it with a little Fish Gravy, or with Water; this being well mixed and stirred together, put it into the Stew-pan with your Carp: Let it be relishing, dish it, and serve it up hot.

To stew Carps.

CUT them in Pieces according to their Size, set them a stewing in a Kettle, or Sauce-pan, with White Wine, or Claret, and season them well with Salt, Pepper, Onion shred small, Capers, and some Crusts of Bread; let all this stew together, and when it is enough, and the Sauce grown thick, serve it up.

Entry of a broiled Carp.

SCALE and gut your Carp, slice it upon the Back, rub it with melted Butter, pepper and salt it, then broil it; put to it a Ragoo made with Mushrooms, soft Roes, Artichock Bottoms, with Onions and Capers; being ready to serve, dish it, with this Ragoo over it, serve it up hot.

A Carp the Bohemian Way.

WASH your Carp, cut off the Fin and the End of the Tail, and take out the Gills, but do not scale it; season it with Salt, Pepper, Mace, a Lump of good Butter, a Couple of Pots of strong Beer, a Glass of good Brandy, Onions, a Bunch of sweet Herbs, Parsley, green Onions, sweet Basil, Cloves, and Thyme, and let it boil upon a quick Fire; being boiled, and of a good Taste, thicken your Sauce with good Butter rolled in Flour, and serve it up hot.

At another Time slit it into two, cut it in Bits, and boil it after the same Manner.

To dress a Carp au Court-Bouillon.

WHEN the Carp is scaled and drawn, pull out the Fins, put it in an earthen Pan, and throw some scalding Vinegar and Salt upon it; boil it in White Wine and Vinegar, with Butter, Pepper, Onion, Cloves, and a Bay-leaf; when it is boiled, garnish with Parsley, serve it up in a clean Napkin for the first Course.

To dress a Carp in a Demi-Court-Bouillon.

CUT the Carp into four Quarters, leaving the Scales on, then boil it in Wine, a little Vinegar and Verjuice, Salt, Pepper, Cloves, Nutmeg, Chibbols, Bay-leaves, burnt Butter and Orange-peel: Boil the Broth till there is but a small Quantity left; put in some Capers, and when you serve it, garnish with Slices of Lemon.

A Carp larded with Eel in Ragoo.

TAKE a live Carp, knock him on the Head, scale and slice him from Head to Tail in four or five Slices, on one Side, to the Bone; then take a good Silver Eel, and cut it as for Larding, as long and as thick as your little Finger, rolled in Spice and sweet Herbs, and Bay-leaf powder'd; then lard it thick on the slash'd Side, fry it in a good Pan of Lard: Then make for it a Ragoo with Gravy, White Wine, Vinegar, Claret, the Spawn, Mushrooms, Balls, Capers, grated Nutmeg, Mace, a little Pepper, and Salt, thicken it with brown Butter, and garnish with sliced Lemon.

To stew Carps à la Royale.

WHEN they are cleansed and gutted, lay them in a Marinade of Claret, Salt, Vinegar, whole Spice, whole Onions, Lemon-peel shred, and Horse-radish scraped; then set them a stewing gently for three Quarters of an Hour; then beat some Butter up in a Sauce-pan, with some of the Fish-Broth, a Couple of Anchovies, Shrimps, and Oysters. Dish your Carps on Sippets, pour this Sauce over them; garnish the Dish with the Milts, Slices of Lemon, and Horse-radish.

To hash a Carp.

SCALE your Carp, skin it, and bone it, then hash the Flesh; put it into a Sauce-pan, and dry it over the Fire till it grows white; then lay it on the Table; take Mushrooms, Truffles, Cives, Parsley, shred them very small, mix them together, and put to it. Brown a little Butter and Flour over the Fire, and put your Hash into it, giving it two or three Turns; season it with Pepper, Salt, and a Slice of Lemon, moisten with good Fish-Broth, and thicken with three Spoonfuls of a Cullis of Crawfish, or other Fish; then serve it up for first Course.

To marinate a Carp.

CLEANSE and scale, then dry your Carp, and split it down the Back; flour and fry it crisp in Sallad Oil; then fry it in a deep Dish; and putting White Wine Vinegar into a Pipkin, with Salt, Pepper, sliced Ginger, Nutmeg, whole Cloves, and large Mace, with a Bundle of sweet Herbs of all Sorts, boil them all together a little, and pour

it on your Fish, then presently cover it close for two Hours, then lay some Slices of Lemon on it, and keep them close covered for Use.

To make a Bisque of Carps,

GET twelve small Carps and one large one, draw them, take out the Milts, flay the small Carps, cut off their Heads; take out their Tongues, pick the Flesh from the Bones, put to it a Dozen large Oysters, and the Yolks of three or four hard Eggs; season with Salt, Cloves, and Mace, mash them all well together, and make it into a stiff Paste, with the Yolks of Eggs; roll the Paste up in Balls, lay them into a Stew-pan, put to them the Tongues and Milts of your Carps, three or four Anchovies, and twenty or thirty large Oysters, with about half a Pound of fresh Butter, a little White Wine, a whole Onion, and the Juice of one or two Lemons, and set them over a gentle Fire to stew. In the mean Time, scald and draw your large Carp, lay it with the Heads of your other Carps in a deep Pan, pour to it so much White Wine Vinegar as will cover it, and be sufficient to boil it in; season it with Salt, Pepper, a Race of Ginger, whole Mace, an Onion or two, and a Lemon shred; put in also a Bunch of sweet Herbs; let your Carp lie in this for half an Hour. Put this Liquor, with the Seasoning, into a Stew-pan, lay in your Carp when it boils; let it stew gently, and after some Time put in your Heads. When it is stewed enough, take it off, and let it stand by in the Stew-pan: Then to dress your Bisque, set a large Silver Dish over a Chafing-dish, put in Sippets, and a Ladleful of Broth, then lay your Carp in the Middle of the Dish, with the Heads of the other twelve Carps round it, and the Milts, Tongues, and Oysters; then pour in the Liquor in which the Balls, Tongues, &c. were stewed, and squeeze in the Juice of a Seville Orange or Lemon. Garnish with Slices of Orange or Lemon, and pickled Barberries, and serve it up to Table.

To broil a Carp.

WHEN your Carp is prepared, rub it over with Butter, and strew it with Salt; then lay it on the Grid-iron: In the mean Time prepare a Sauce of drawn Butter, Anchovies, Capers, Vinegar, and sliced Lemon, seasoned with Pepper, Salt, and Nutmeg.

To boil a Carp.

SCALE it, gut it, and save the Blood, then boil it in a good relish'd Liquor half an Hour; make Sauce with the Blood, Claret, and good strong Gravy, three or four Anchovies, an Onion, two Shalots shred, a little whole Pepper, a Blade of Mace, a Nutmeg quartered; let all these stew together; then melt some Butter, and thicken your Sauce with it; let your Fish be well drain'd, and serve up with your Sauce pour'd over it, with some Juice of Lemon.

To roast Carp.

WHEN your Carp is cleaned and prepared, scotch them, and wash them over with Eggs, then strew over them some Thyme, Parsley, Pepper, Salt, and Nutmeg, well mixed together; spit them on a Lark-spit, or lay them in a Frame before the Fire; baste them with Claret, Anchovy, and Butter, and when roasted, make your Sauce with thickened Butter, Claret, Gravy, Anchovy, and the Milts of the Carps: You must dip the Roes in Yolks of Eggs, and fry them: Garnish your Dish with Parsley and fried Sippets, and serve them up.

To roast a Carp in the Oven.

TAKE a live Carp, draw it, wash it, and take away the Gaul, Milt, or Spawn; then make a Pudding of Almond Paste, grated Bread, Salt, Cream, grated Nutmeg, Yolks of Eggs, candied Lemon-peel, Carraway Seeds, make it stiff, and put it through the Carp's Gills into the Belly; then lay some small Sticks cross a Pan, and lay the Carp upon the Sticks, and put it into an Oven; make a Sauce of White Wine, or Claret, and the Gravy that dropp'd from the Carp, with a Couple of Anchovies dissolv'd in it; add some grated Bread, then beat it up thick with some Butter and the Yolks of Eggs; dish your Fish, pour this Sauce upon it, and serve it up.

To fry Lampreys.

BLEED them, and keep the Blood, then wash them in hot Water to take off their Slime, and cut them in Pieces; fry them in clarified Butter, with a little fry'd Flour, White Wine, Salt, Pepper, Nutmeg, a Bunch of sweet Herbs, and a Bay-leaf; fry all this together very well,

then

then put in the Blood, and a few Capers, and serve it hot. Garnish with Slices of Lemon.

To dress Lampreys with Sweet Sauce.

AFTER having sliced and cut them in Pieces, take out the String that runs along their Backs; tofs them up in Butter, and a little fry'd Flour, till they are brown; then add some Red Wine, a little Sugar, Cinnamon, Salt, Pepper, and two or three Slices of Lemon; when they are enough done, put in the Blood, give them a Turn or two more; so dish up your Ragoo, and serve it hot.

To broil Lampreys.

TAKE off the Slime, and then cut them in Pieces, as you do Eels that you intend to broil; melt a Lump of Butter, and put to it some shred Cives, Parsley, and savoury Herbs, with Pepper and Salt; put your Pieces of Lamprey into the Sauce-pan, and still it all well together; then take them out, and drudge them with very fine Crumbs of Bread, and broil them over a gentle Fire; serve them with a brown Sauce made as follows: Take a Lump of Butter, put it into the Sauce-pan, with a Pinch of Flour, and brown it; add some Cives, Parsley, and Mushrooms, all shred very small, a few Capers, and an Anchovy, and season the Whole with Pepper and Salt, moisten it with a little Fish-Broth, and thicken it with a Crawfish, or other Cullis: Pour this Sauce into the Bottom of your Dish, lay your Lampreys all round it, and serve them hot.

We serve them likewise with a sweet Sauce, made with Wine, or Vinegar, a Lump of Sugar, a small Stick of Cinnamon, and a Bay-leaf, all boiled together. Then take out the Cinnamon and Bay-leaf, pour the Sauce into a Dish, and lay the boiled Lamprey round it; so serve it warm.

Sometimes you may serve a broiled Lamprey with Oil in this Manner: Take some Oil and Vinegar, Pepper, Salt, a little Mustard, one Anchovy, a few Capers, and a little Parsley shred very small, beat all this together in a Porringer, then pour it into a Saucer, which we place in the Middle of the Dish, and garnish it all round with Lampreys; so serve it.

At other Times you may serve broiled Lampreys dry, in Plates, or little Dishes.

To dress Lampreys the Italian Way.

SKIN them, and season them with Salt, Pepper, Ginger, Cinnamon, and Nutmeg; put them into your Paste, either whole, or cut in Pieces; put in Raisins, Currants, dried Prunes, Dates, and Cherries, and cover it all over with Butter; close up your Pye, and bake it. Then chop some sweet Herbs, pound some *Jordan* Almonds, and boil with Grapes, Raisins, Sugar, and Verjuice, and when it is baked pour in this Liquor strained. Ice it, and serve it up hot with White Wine, the Blood of the Lampreys, the Juice of Oranges and Cinnamon.

To farce Eels.

YOU may farce them on the Bone, in the Nature of a White Pudding, you make your Farce of the Flesh of your Eels, which you must pound in a Mortar, and put to it some Cream, some Crumbs of Bread, with Parsley, Cives, Truffles, and Mushrooms, seasoned as usual. Lay this Farce very handsomely on the Bones of your Eels, drudge them well with very small Crumbs of Bread, and bake them in an Oven in a Tart-pan, till they are of a fine brown Colour.

To dress Eels with white Sauce.

HAVING skinn'd and cut them in Pieces, blanch them in boiling Water, then dry them with a Napkin, tosse them up in Butter, with Salt, Pepper, Cloves, and Lemon-peel, together with a Glass of White Wine. Toss up likewise some Artichoak Bottoms, Mushrooms, and Asparagus, with Butter and savoury Herbs; then make a white Sauce with the Yolks of Eggs and Verjuice, so serve them. Garnish with fry'd Bread and Slices of Lemon.

To dress Eels with brown Sauce.

YOUR Eels being cut in Pieces, toss them up in clarified Butter, a little Flour, a little Fish-Broth, or thin Puree, Mushrooms, Cives, and Parsley, shred very small, and a Faggot of Herbs; to which add Salt, Pepper, Cloves, and Capers; make all this boil together, and when your Ragout is almost ready, put to it a little Verjuice and White Wine, and let it boil a little longer, then thicken it with an Egg, to take off the Fat, and serve it warm.

To fry Eels.

STRIP them, take out the Bones, cut them in Pieces, and lay them to marinate for two Hours in Vinegar, Salt, Pepper, Bay-leaves, sliced Onion, and Juice of Lemon; then drudge them with Flour, and fry them in clarified Butter; serve them dry with fried Parsley.

To broil Eels.

AFTER having stripp'd and cut them in Pieces, make Gashes in them, and lay them a-while in melted Butter, a few savoury Herbs, Parsley, Onion, Pepper, and Salt, then warm this a little, and shake it all well together; this done, take out the Eels Bit by Bit, drudge them with Crumbs of Bread, and broil them over a gentle Fire till they are of a fine brown Colour; when they are broiled, make a Sauce with beaten Butter, Cives, Parsley, Capers, and a little Vinegar; then put your Sauce in the Dish, and lay the Eels round it.

We likewise serve broiled Eels with green Sauce, which we make as follows: Pound some Sorrel, and squeeze out the Juice; then cut an Onion very small, and toss it up with Butter, and minced Capers: Mix with it your Juice of Sorrel, squeeze in an Orange, and add some Pepper and Salt; so serve it for first Course; we also serve it with *Sauce Robert*.

To dress Eels à la Daube.

MINCE the Flesh of Eels and Tench, season it with Salt, Pepper, Cloves, and Nutmeg; cut the Flesh of another Eel into Lardoons, of which lay one Layer on the Skins, and then another of the minced Flesh, continuing to do so till you have made it into the Shape of a Brick of Bread; wrap it up in a Linen Cloth, and stew it in half Water, half Red Wine, seasoned with Cloves, Bay-leaf, and Pepper. Let it cool in its own Liquor, cut it in Slices, and serve it in Plates, or little Dishes.

To dress Eels the English Way.

RUB an Eel with Salt, then with a Towel, to take off the Slime, skin it, and cut it in three or four Pieces according to its Length; lay them in a Dish, and pour on them some good White Wine; when they have lain a little While in it, take them out, and cut Notches from Space to Space

Space on the Back and Sides, fill up these Incisions with a Sort of Farce, which make as follows : Take the Crumb of White Bread, and crumb it very small ; take likewise all Sorts of savoury Herbs, Parsley, and Cives, and shred them very small ; some Pepper, Cloves, Nutmeg, and Salt ; add to this the Yolks of some hard Eggs, a convenient Quantity of fresh Butter ; and having mixed all this together, fill up with this Farce the Incisions you made in the Eel ; which you then slip again into its Skin, and tie it at both Ends, prick it in several Places with a Fork, and then either roast it on the Spit, or broil it on the Gridiron ; when it is done enough, take off the Skin, and serve it dry with Juice of Lemon, or else make a White Sauce of Butter, Vinegar, Salt, and White Pepper, together with Anchovies and Capers.

Note, That only the large Eels are dressed in this Manner.

To bask Eels.

GET large Eels, draw, wash, bone, and mince them ; season them with Cloves, Mace, and an Onion cut into four Quarters, put in a little White Wine, and some Oysters, and an Anchovy or two ; let them stew over a gentle Fire, and serve them up on Sippets : Garnish the Dish with some Slices of Orange.

To stew Eels.

GET large Eels, draw, wash, and skin them, then cut them of what Length you please, and put them into a Stew-pan with White Wine, and a little Salt ; when they are half stewed, put to them some Horse-radish, an Onion quartered, a little grated Bread, and a little beaten Cloves and Mace ; when they are almost done, put in a little Butter, and a Glass of Claret, and an Anchovy ; give them a Walm or two, and serve them up.

To fuse Eels.

GET four large fat Eels, scour them in Salt, draw, wash and cleanse them ; cut them in Pieces four Inches long, score on the Back, and lay them to soak in White Wine Vinegar and Salt, for about two Hours ; then boil them with Onions, sweet Herbs, and some Blades of Mace ; then pour away the Liquor, let them cool ; then boil a Pint of that Liquor with a Pint of White Wine, and boil it

up with some pounded Saffron ; then take out the Spices that were boiled with the Eels, and put them into your White Wine ; put your Eels into a Pot, and pour this Soufe over them.

Eel-Powts in Cafferole.

HAVING cleansed your Eel-Powts, lay by their Livers, and fry the Powts in burnt Butter ; then put them, with the same Butter, into a Stew-pan, adding a little Flour and White Wine ; season them with Salt, Pepper, Nutmeg, a Faggot of sweet Herbs, and a Slice of Lemon : Make a Ragoo with the same Sauce as that of the Eel-Powts, adding their Livers and Mushrooms ; when you are ready to serve, garnish your Dish with it, adding the Juice of Lemon.

To stew Eels with Broth.

SKIN, gut, and wash them very clean in six or eight Waters, to wash away all the Sand, put them in a Sauce-pan, with a Blade or two of Mace, and a Crust of Bread ; put just Water enough to cover them close, let them stew very softly ; when they are enough, dish them up with the Broth, and have a little plain melted Butter in a Cup to eat the Eels with. The Broth will be very good, and is fit for weakly and consumptive Constitutions.

Another Way to stew Eels.

CLEANSE your Eels as above, then cut them in Pieces about as long as your Finger, put just Water enough for Sauce, put in a small Onion stuck with Cloves, a little Bundle of sweet Herbs, a Blade or two of Mace, and some whole Pepper, in a thin Muslin Rag ; cover it close, and let them stew very softly.

Look at them now and then, put in a little Piece of Butter rolled in Flour, and a little chopp'd Parsley : When you find they are quite tender, and well done, take out the Onion, Spice, and sweet Herbs ; put in Salt enough to season it ; then dish them up with the Sauce.

To roast Eels with Bacon.

TAKE great Eels and scour them well, and throw away the Heads, gut them, and cut them into Pieces, then cut some fat Bacon very thin, and wrap them in it, and some Bay-leaves, then tie them to the Spit, and baste them
with

with Claret and Butter ; and when they are enough drudge them with grated Bread ; serve them with Wine, Butter, and Anchovies for Sauce.

To roast a large Eel.

WASH it in Water and Salt, cut off the Head, and flea off the Skin a little below the Vent ; gut it, wipe it clean with a Cloth, and give it three or four Scotches with a Knife, then shred some Parsley, stript Thyme, Winter Savoury, some large Oysters parboiled, and sweet Marjoram, with an Anchovy ; mix them with Salt and Butter, and put them into the Belly of the Eel, and into the Scotches, then draw the Skin over the Eel again ; tie the Skin with a Packthread to keep in all the Moisture ; fasten it to a Spit, and roast it leisurely ; baste it with Water and Salt till the Skin breaks, and then baste it with Butter ; make your Sauce of beaten Butter and White Wine, with three or four Anchovies dissolved in it.

Another Way.

TAKE a large Eel, strip it, draw it, cleanse it, and cut it into Pieces about four Inches long ; then dry them well, season them with Salt, Pepper, Nutmeg, and Mace beaten, with two or three Onions, a Piece of Lemon-peel and Thyme minced small ; rub your Seasoning, well mingled, into the Pieces of Eel, and fasten it on them with the Yolks of Eggs ; spit the Eel cross-ways on a small Spit, putting a Leaf of Sage or Bay-leaf between every Piece. You may either turn them round on the Spit, or set them with one Side to the Fire till they hiss and grow brown ; and then turn the other Side ; save the Gravy in the Dish in which the Eel was seasoned ; baste it with drawn Butter, then put to your Gravy a pretty large Onion, Nutmeg grated, and Oysters minced ; let them have a Walm or two with a little drawn Butter ; dish your Eel, and pour your Sauce over it.

To bake Eels.

WHEN your Eels are stripp'd and well clean'd, take a shallow Pot, and cut your Eels in Lengths, according to the Depth of your Pot, and put them in so that they may stand end-ways ; put a small Quantity of Water, Salt, Pepper, Shalots cut small, some Sage chopp'd small, Marjoram, Rosemary Tops, and Thyme, and set them in
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the Oven ; when they are baked, beat up some Butter with the Liquor that comes from them, and some White Wine, and serve them up,

To pickle a Conger Eel.

FLEA it, and cut it in Pieces, and bind them up together with Tape ; then boil it in Water, Vinegar, and Salt, with a Handful of Fennel ; put it into a Pan with some of the same Liquor, Vinegar, and Beer, and lay a Handful of green Fennel on the Top of the Fish.

To marinate a Conger Eel.

CUT it Pieces, fry it in clarify'd Butter, put it into an earthen Pan, laying between every Layer of Fish fry'd Bay-leaves, Mace, and sliced Ginger, and a few Cloves ; then pour in White Wine Vinegar and Salt, and cover them up close.

To spitbrock Eels.

SPLIT a large Eel down the Back, and joint the Bones, cut it into two or three Pieces, melt a little Butter, put in a little Vinegar and Salt, let your Eel lay in two or three Minutes, then take the Pieces up one by one, turn them round with a small Skewer, roll them in Crumbs of Bread, and broil them of a fine Brown ; let your Sauce be plain Butter, with the Juice of a Lemon.

For Collar'd Eel, see among the Receipts for Collaring.

To stew Tench.

CUT them in Pieces, and fry them in browned Butter, then set them to stew in the same Butter with White Wine, Verjuice, Salt, Pepper, Nutmeg, a Bunch of sweet Herbs, a Bay-leaf or two, and a little Flour. When the Fish is stewed enough, put in some Capers and Oysters, with the Juice of Mushrooms and Lemon : Garnish the Dish with fried Bread.

To farce Tench.

TAKE off the Slime, and slit the Skin along the Back of your Tenchs and with the Point of your Knife raise it up from the Bone ; then cut the Skin cross-ways at the Tail and Head, and strip it off ; then take out the Bone : This done, bone a Tench or a Carp ; put to the Flesh of it
some.

some Mushrooms, a little Parsley, and some Cives; season it with Salt, Pepper, sweet Spices, and a very little sweet Herbs, then having minced it all well together, pound it in a Mortar, put to it a Piece of Butter, the Yolks of three or four Eggs, the Bigness of a Couple of Eggs of the Crumb of Bread soaked in Cream, and pound it all well together; then farce your Tenches with it, and sew them up: Set a Pan over the Stove with some clarified Butter, and when it is hot fry the Tenches in it, one by one, till they are brown, and then take them up; melt the Bigness of two Eggs of Butter, in a Sauce-pan, then put to it a little Flour, and keep moving it till it is brown, moisten it with a little Fish-Broth, and a little White Wine boiling hot, lay your Tenches into this Brown, adding a Seasoning of Salt, Pepper, a Bunch of sweet Herbs, an Onion stuck with Cloves; so keep them simmering in it over a gentle Fire; when they are enough, lay them in a Dish, pour on them a Ragoo of Milts, and serve them.

At other Times they may be served with a Ragoo of Crawfish or Oysters.

You may likewise broil these farced Tenches, rubbing them first over with melted Butter and Salt; and when they are broiled of a fine brown Colour, serve them with a Ragoo of Truffles or Mushrooms.

Boiled Tench.

GET Tench fresh from the Pond, gut them, and clear them from their Scales, then put them into a Stew-pan, with as much Water as will cover them, some Salt, Pepper whole, some Lemon-peel, a Stick of Horse-radish, a Bunch of sweet Herbs, and a few Cloves; then boil them till they are tender; and when they are enough, take some of the Liquor, and put to it a Glass of White Wine, and a little Lemon-juice or Verjuice, and an Anchovy shred; then boil it a few Minutes, and thicken it with Butter, rubbed in Flour, tossing up a Pint of Shrimps with the Sauce; and pour it over the Fish; serve it with Garnish of fry'd Bread, cut the Length of one's Finger, some Slices of Lemon and Horse-radish scraped, with some pickled Mushrooms, if you will, or you may toss some of them in the Sauce.

To bake Tench.

TAKE your Tench fresh from the Pond, gut them, and clean them from the Scales, then kill them, by giving them a hard Stroke on the Back of the Head, or else they will live many Hours, and even jump out of the Pan into the Oven, when they are half enough; then lay them in a Pan, with some Mushrooms, Catchup, some strong Gravy, half a Pint of pickled Mushrooms, as much White Wine as Gravy; three or four large Shalots, an Anchovy or two, two or three Slices of fat Bacon, some Pepper, Cloves, and Nutmeg, at Pleasure, a little Salt, some Lemon-peel, and a Bunch of sweet Herbs; then break some Bits of Butter, and lay them on your Fish, then cover all as close as you can, and give them an Hour's baking.

When they are enough, lay them in a hot Dish, and pour off the Liquor, and strain it, only preserving the Mushrooms; then add to it a Spoonful of Lemon-juice, and thicken your Sauce with the Yolks of four Eggs, beaten with Cream, and mix'd, by Degrees, with the Sauce; pour this over your Fish, and serve it hot, with a Garnish of Beat-roots sliced, some Slices of Lemon-peel, and some Horse-radish scraped.

Another Way to bake Tenches.

GET your Tenches, prepare and farce them as above; then rub a Pasty-pan with Butter, over which lay a Seasoning of Salt, Pepper, sweet Herbs, and Spices, an Onion cut in Slices, some whole Cives, and a little minced Parsley, then lay in your Tenches; lay some of the same Seasoning over them, sprinkle them with melted Butter, drudge them with very fine Crumbs of Bread, and bake them in an Oven: We serve them with Ragoos of all Sorts of Legumes, which must be laid under them, or with a Cullis of Crawfish, or with Anchovy Sauce, and sometimes dry.

To roast Tench.

HAVING cleans'd it well from the Slime, make a little Hole as near the Gills as you can, take out the Guts, and cleanse the Throat, stuff the Belly of the Fish with sweet Herbs; then tie the Fish to the Spit with two or three Splinters, and roast it; mix Butter with Vinegar or Verjaice, and Salt, and baste it often.

To fry Tench.

SLIT your Tenches down the Back, drudge them with Flour and Salt; or you may cut them in Pieces, and fry them with Mushrooms, Truffles, Artichoke Bottoms, and sweet Herbs; make a Sauce of Mushrooms, Truffles, Anchovies, Capers, all chopp'd small and well stew'd, and soaked in Broth; squeeze in the Juice of an Orange or Lemon, and add some Fish Cullis; serve it up, and garnish with Variety of Pickles.

Another Way.

LET your Water boil; then put in your Fish, and stir them about in it; take them out, rub off the Slime, dry them well in a Cloth, slit them down the Back, drudge them with Flour and Salt, fry them brown, and serve them up dry with fry'd Parsley.

To souse Tench.

DR AW your Tench at the Gills, and cut them off, which will make them boil the whiter; season the Water with Vinegar, Salt, Bay-leaves, Faggots of sweet Herbs, whole Cloves, and Mace; wipe off the Slime, but do not scale them; and when they are boiled, wash off the loose Scales, strain the Liquor through a Jelly-Bag, and put some Isinglass into it that has been wash'd and steeped, and boil it; lay your Fish in the Dish, strain the Liquor through the Bag into the Dish; let it stand till it is cold, and serve it.

This Jelly will serve to jelly Lobsters, Prawns, or Crawfish; hanging them in some Glass by a Thread at their full Length, and filling the Glass with the Jelly while it is warm, and turning it out of the Glass when it is cold.

Tenches with Fillets marinated.

YOUR Tenches being scraped very white, gut them, cut off the Heads, and split them in two, which, cut in Slices, must be placed in a Dish; season them with Salt, Pepper, whole green Onions, Parsley, an Onion cut in Slices, a Bay leaf, a little sweet Basil, some Cloves, and a little Vinegar; stir all well together, and let them marinate about two Hours; this done, take out the Fillets, wipe them between two Towels, scour them, and fry them in drawn Butter; being well coloured, take them out, dish them

them up handsomely, with fry'd Parsley, and serve them up hot.

To stew Barbels.

HAVING scaled and drawn your Barbels, put them into a Stew-pan, with Wine, fresh Butter, Salt, Pepper, and a Bunch of sweet Herbs. When they are ready, knead a Bit of Butter with a little Flour, and put it in to thicken the Sauce; so serve them.

Others dress them as above, excepting the Butter, of which they use none: But when the Barbels are stewed, then serve them up with a Ragoo made of Mushrooms, Truffles, Morels, Artichoak Bottoms, Salt, Pepper, fresh Butter, Broth made of Fish, or Juice of Onions.

To broil Barbels.

AFTER they are scaled and drawn, make small Incisions in the Sides of them; then rub them with melted Butter, and strew them over with pounded Salt: This done, lay them on the Gridiron, and when they are broiled, make your Sauce with fresh Butter, Salt, Pepper, Nutmeg, Anchovies, Capers, Cives shred small, with a little Flour to thicken it; put to it likewise a Drop of Water, and as much Vinegar, shaking it continually till it is thickened, and then pour it on your Fish: Otherwise you may use the same Sauce as for a roasted Pike.

Let your Garniture be fried Mushrooms, with Roes of Carps, and Slices of Lemon, or larded Sweetbreads.

To dress Barbels au Court Bouillon.

IT is generally the largest Fish that is dressed in this Manner: Take, therefore, a large Barbel, and draw it, but do not scale it; lay it on a Dish, and throw on it Vinegar and Salt scalding hot; then set your Fish over the Fire with White Wine, Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-leaves, Onions, Lemon or Orange-peel; when it boils very fast put in your Barbel, and when it is boiled, take it up, and serve it dry upon a clean Napkin, instead of a Dish of Roast-meat. Let your Garniture be Parsley, or Garden-Cresses.

To hash Barbels.

BONE them, and hash the Flesh; put it into a Sauce-pan, and dry it over the Fire till it is grown white; then mix it with Mushrooms, Truffles, Cives, and Parsley cut very small; brown some fresh Butter in a Sauce-pan with a little Flour, and put in the Hash; let it have two or three Turns; season it with Salt, Pepper, and a Slice or two of Lemon; moisten it with some Fish-Broth, and three or four Spoonfuls of Crawfish Cullis, or of other Fish, to thicken it, and serve it hot for a first Course.

Barbels larded and glazed.

PUT your Barbels in boiling Water, stir them a little, but take them up presently again; scrape them slightly, let them be very white, and well cleaned, and leave the Liver untouched, that being the most delicious Bit in the Fish; wipe them dry, and lard them with fine Bacon; set a Stew-pan over a lighted Stove, with a Bottle of White Wine, Onions cut in Slices, sweet Basil, Slices of Lemon, Pepper, Salt, and Cloves; as soon as the Wine boils, put in your Fish two by two; after some Boils, take them out, and put in some more to make them stiff; put a clean Stew-pan over the Fire, big enough to hold all your Fish, put a Couple of Pounds of Veal into it, with some Ham cut into small Pieces, with an Onion or two, and moisten them with Broth, or Water; when the Veal is almost done, put in your Fish, let them boil gently, let them not be too much done, and take them out dexterously, to keep them from breaking. Now put your Broth over the Fire again, and when stewed to a Jelly, put in your Fish, the larded Side downwards, and let them glaze over a gentle Fire, being ready to serve up, put an Essence of Ham, or an *Italian* Sauce in your Dish, with your Fish over it.

If your Fish be not glazed enough, put them on again, shaking the Pan now and then, and do not leave them till done; dish them, and serve them up hot.

To boil Mullets.

YOU must boil the Fish, but lay by the Roes and Livers; when the Fish is boiled, pour away Part of the Water, and put into the rest a Pint of Claret, some Salt and Vinegar, and two sliced Onions, with a Bundle of Winter Savoury, Marjoram, and Thyme, sliced Nutmeg, broken

broken Mace, and the Juice of a Lemon: Boil all these well together, then put in the Fish, and when you judge that it tastes strong of the Ingredients, put in three or four Anchovies, and serve it up with stewed Oysters, or Shrimps.

To broil Mulletts.

SCALE and gut them, and cut Gashes in the Side of them; dip them in melted Butter, and broil them; make a Sauce with clarified Butter, fried Flour, Capers, Slices of Lemon, a Faggot of Herbs, Pepper, Salt, Nutmeg, Verjuice, or Juice of Orange.

To fry Mulletts.

AFTER you have prepared them as above, fry them in clarified Butter; let your Sauce be some of the same Butter in which they were fried, with Anchovies, Capers, Juice of Orange, and Nutmeg; rub the Dish with a Shalot, or a Clove of Garlick.

You may likewise put them in a Pye, as you do several other Fish.

To marinate a Mullet.

YOU must to a Quart of Water take a Gallon of Vinegar, a good Handful of Bay-leaves, as much Rosemary, a Quarter of a Pound of beaten Pepper; put all these together, and let them boil softly, and season it with a little Salt, then fry your Fish with frying Oil, till it is enough, and afterwards put it into an earthen Vessel, and lay the Bay-leaves and Rosemary between and about the Fish, and pour the Broth upon it; and when it is cold, cover it up to keep till you want it.

To dress a Pike the German Way.

GUT your Pike, and wash it very clean; then split it in two Parts close by the Bone, and half boil it in Water; then take it out and scale it till it becomes very white; then put it into a Stew-pan, with White Wine, Capers, Anchovies, Mushrooms, Thyme, and sweet Herbs chopp'd very small, and also some Truffles and Morels; let these all stew together gently, that the Fish may not break; then put in a good Piece of Butter, and a little Cheese grated; when the Sauce is grown thick, dish it handsomely, garnish it with what you please, and serve it hot.

Pike au Swimmier.

TAKE a Pike, gut, wash, and dry it; then make a good deal of Force-Fish with Eel, Whiting, Anchovy, Sewet, Pepper, Salt, and crumbed Bread, also Yolks of Eggs, Thyme, and Parsley, and a Bit of Shalot; then fill the Belly full of this Forcing, and draw with a Pack-Needle, some Packthread through the Eyes, the Middle and Tail, in the Shape of an S; then wash it over with Butter and Egg, and crumb it over with Bread: You may bake it, or roast it with a Caul over it, and sauce it with Capers and Butter the *French Way*.

Another Way to dress a Pike.

YOU may roast it with a good Forcing in the Belly, with Oysters, Liver, Sewet, Crumbs of Bread, Thyme, Parsley, and Eggs, Anchovies, and a Shalot; fill the Belly, and either bake or roast it; sauce it with Oyster-Sauce; the *French Way* is with Caper-Sauce, and you may boil it with Anchovy-Sauce, or fry it in Slices; and serve it with plain Butter, or fried Parsley.

To soufe a Pike.

AFTER having put your Pike into as much Water as will cover it, with a Handful of Bay-leaves, some Cloves and Mace, let it boil till it is so tender that a Straw may be run thro' it; then take it up, and put it in Liquor, White Wine and Vinegar, with an Anchovy: When your Pike is cold, slip it into the Pickle, which will turn to a Jelly, and keep for a considerable Time.

To dress a Pike with Oysters.

SCALE and gut it, wash it clean, cut it in Pieces, and put them in a Stew-pan, with White Wine, Parsley, Cives, Mushrooms, and Truffles, all of them hashed together, with Salt, Pepper, and Butter, and set over a Stove to stew; blanch some Oysters in Water, and a little Verjuice; then throw them, with their own Liquor, into the Stew-pan, but not till the Pike is near enough; when done, serve it, garnishing your Dish with sliced Lemon.

To farce a Pike.

TAKE a Pike, draw, scale, and take out the Bone by the Back, so that the Head and Tail may be left hanging by the Skin ; then mince the Flesh with a Piece of Carp or Eel, Mushrooms, Cives, and Parsley ; season all with Salt, Pepper, and Nutmeg ; then add a Clove, and half a Dozen Coriander Seeds bruised ; put Butter to it, and pound all together, with Crumb of Bread, simmering over the Fire in Cream, and the Yolks of two raw Eggs ; these being all mixed together, stuff your Pike with this Farce, sew it up, and lay it in a Stew-pan at its full Length ; put some Butter and Flour into a Sauce-pan, and brown it ; then put in some White Wine and Fish-Broth, of each a like Quantity, pour this into your Stew-pan to the Pike ; season with Salt, Pepper, Cloves, sweet Herbs, Parsley, and Onions ; let your Pike only simmer, lest it break. In the mean Time, prepare a Ragoo of the Tails of Crawfish, Mushrooms, the Tops of Asparagus, if in Season, toss these up in a little fresh Butter, add to them a little Fish-Broth to moisten it, and a little Crawfish, or other good Cullis, to thicken it : When your Pike is enough, take it up, lay it in a Dish to drain, then dish it in another Dish, pour the Ragoo upon it, and serve it up to Table hot.

Take Notice, that if you use the Tops of Asparagus, they must be first blanch'd, and not put into the Ragoo, till you are just going to serve it up, or else they will be too much done.

To boil a Pike.

CLEANSE and truss your Pike in a round Ring, scotch it on the Back, set it on the Fire in a Stew-pan, with as much Water and White Wine as will cover it ; make the Liquor boil, then put in your Fish, and boil it with a quick Fire : For the Sauce, mince the Liver of the Pike, season it with Pepper and Mace, put to it Oysters or Cockles boil'd or fry'd, and sweet Herbs shred fine, scrape in some Horse-radish, and boil them in White Wine Vinegar : When your Pike and Sauce is ready, beat up the Sauce with a Piece of Butter and minced Lemon ; dish your Pike on Sippets ; pour in your Sauce : Garnish with Slices of Orange or Lemon, and serve it up.

Another Way.

TAKE a Male Pike, rub the Skin off with Bay-salt while it is alive ; cleanse it well both Inside and Outside ; set on a Kettle with White Wine, Salt, whole Pepper, Ginger, Nutmeg, Mace, four or five Cloves of Garlick, or an Onion, and a Bunch of sweet Herbs : Make your Liquor boil to the Height, then put in your Pike, boil it up quick ; it will be enough in half an Hour. For the Sauce, take half a Pint of Canary, beat in it a Crab, Part of a Lobster, or Shrimps, put to it two Spoonfuls of the Liquor the Pike is boiled in, and a Pound of drawn Butter ; set this Sauce over a Stove, and keep it stirring all the while till it be thick : Take up your Pike, dish it upon Sippets dipp'd in the Broth, and pour your Sauce over it, and serve it up.

To boil a Pike the French Fashion.

TAKE a Pike, cut it in three Pieces, boil it in Wine and Water, an equal Quantity of each, and a little Lemon-peel : When the Liquor boils, put in the Pike, with a good Handful of Salt ; then, having prepared a Sauce of beaten Butter, Water, two or three Lemons in Slices, the Yolks of two or three Eggs, and some grated Nutmeg, dish your Pike on Sippets, and stick it with some fry'd Bread ; run the Sauce over it : Garnish with some Barberries, or Lemon, and sliced Ginger.

To dress a Pike a Cabilo, the Dutch Way.

TAKE a large Pike, scale it, gut it, wash it clean, and cut off the Head ; then cut it in Slices about an Inch thick, endeavour to cut it in the Joints : When you come toward the Tail, cut through the Bone, and leave the Fish whole on the Under-side, so that it may hang together ; then put it into a Pan of cold Water ; set on good Store of Water, season it pretty high with Salt ; when it boils up, pour in a Quarter of a Pint of Vinegar, skim it well, divide the Head in two, and put that and the Tail in the boiling Water about five or six Minutes before you put in your Slices, take the Gaul from the Milt, and put the Milt in also : When they have boiled about a Quarter of an Hour, take them up, and drain them, lay the Head and Tail in the Middle of the Dish, and the Slices round with some Sippets under : For the Sauce, the *Hollanders* use only oiled Butter melted gently over

over the Fire, stirred about with a Ladle, and poured over the Fish: But you may use drawn Butter. A Pound of Butter, with a Spoonful of Water drawn up, will be as thick as Cream: Squeeze in a Lemon, and serve it up hot.

To dress a Pike in Casserole.

AFTER having scaled your Pike, lard it with the Flesh of an Eel; then put it into a Stew-pan with White Wine, burnt Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bay-leaf, or a Lemon, and a Faggot of sweet Herbs: Let them stew over a gentle Fire: In the mean Time prepare a Ragoo of Mushrooms, Oysters, Capers, some of the Liquor wherein they are stewed, and some Flour. When all is enough, dish your Fish, pour your Ragoo over it: Garnish with fry'd Mushrooms, Carps Roes, and Slices of Lemon, and serve it up hot.

To fry a Pike in Fillets.

GUT and scale your Pike, cut it into Slices or Fillets, put them into a Marinade of Verjuice, Salt, Pepper, the Juice of Lemon, Cives, Bay-leaves, but not above half an Hour; then dip them in a thin Paste or Batter, and fry them, dish them; garnish with Slices of Lemon, and Parsley, and serve them up: Or you may put them into white Sauce, which is made of the Crumb of Bread pounded, and strained through a Sieve, after it has had two or three Walms in a Stew-pan with a little Broth, or a Cullis of Fish; when you serve it up, squeeze in some Juice of Lemon.

To marinate a Pike.

MAKE a Marinade as mentioned in the last Receipt. Gut and scale your Pike, then lay it in this Marinade for two Hours; take it out, drudge it with Flour, and fry it, or you may bake it in a Patty-pan; then dip it in melted Butter, drudge it with Bread grated fine, and sifted through a Sieve, and Salt, bake it brown, and serve it up with Sauce made of clarified Butter, the Juice of an Orange, Salt, Pepper, and Anchovies, melted, and strained through a Sieve: Garnish with the Milts of Carps, or Livers of Pikes fry'd, and fry'd Parsley, and serve it up hot.

To fry a Pike.

WHEN you have cleansed your Pike well from the Slime and Blood, dry it, flour it, and roll it round, or else you may slit it, put it in your Pan, fry it in fresh Butter crisp; then make your Sauce of Butter, beaten up with the Liquor of Oysters, White Wine and Nutmeg. Garnish with fry'd Parsley, and Slices of Orange and Lemon.

Another Way.

OPEN your Pike by the Belly, and score it with a Knife; lay it to marinate in Vinegar, Salt, Pepper, Cives, and a Bay-leaf; drudge it well with Flour before you fry it, and let your Sauce be Anchovies melted in oiled Butter, strain it through a Sieve; add the Juice of an Orange, some Capers, and white Pepper.

To dress Pikes à la Saint Robart.

GUT, scale, and slit your Pikes, divide each into Pieces, score them, then lay them for an Hour in a Marinade of Vinegar, Salt, Pepper, sweet Basil, Bay-leaves, Slices of Onions and Lemon; then take them out, dry them with a Linen Cloth, flour and fry them in Butter; make your Sauce *Robart* in the following Manner: Set a Sauce-pan over a Stove with a good Quantity of Butter; put into it some Onions cut in Slices, fry them brown, moisten them with good Fish-Broth; let them stew in it for some Time; when they are stewed enough, skim off the Fat, and thicken the Liquor with a Cullis. Lay your Pikes into this Sauce; let them simmer in it a little while; then dish your Pikes, and set the Dish over a Stove, put in a little Mustard, and a Drop of Vinegar, pour your Sauce on your Pikes, and serve them up hot.

To stew a Pike the French Way.

YOUR Pike being gutted, and split down the Back, let the Liquor be Water and Salt, and boil before you put it in; then take a Stew-pan, put into it as much Claret as will cover the Pike, take your Pike out of the Water, cleanse it from the Blood, put it into the Wine in the Stew-pan, add three or four Onions sliced, Salt, gross Pepper, and three or four Blades of Mace; then put in the Pike; when it boils up, cover your Stew-pan; when it is enough, dish it with Sippets round about, pour all your Broth, Spice, &c.

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over it: Garnish it with Slices of Lemon and Lemon-peel, run it over with beaten Butter. Garnish the Dish with dry grated Manchet, and serve it up hot.

To stew Pike another Way.

CLEAN well your Pike, and lard it with small Lardoons, then stew it in clarified Butter, Vinegar, Salt, Pepper, Nutmeg, and a Bunch of sweet Herbs, some Marjoram, and sliced Lemon; make a Ragoo of Mushrooms, toss them up in Butter moistened with Fish-Broth; thicken your Sauce with some Flour, or Cullis, and when you dish up pour it upon your Pike.

To roast a Pike.

GET a large Pike, gut it, and clean it, and lard it with Eel and Bacon, as you lard a Fowl; then take Thyme and Savoury, Salt, Mace, and Nutmeg, some Crumbs of Bread, Beef-sweet, and Parsley; shred all very fine, and mix it up with raw Eggs; make it in a long Pudding, and put it in the Belly of your Pike, skewer up the Belly, and dissolve Anchovies in Butter, and baste with it; put two Splints on each Side the Pike, and tie it to the Spit; melt Butter thick for the Sauce, or, if you please, Oyster Sauce, and bruise the Pudding in it. Garnish with Lemon.

Another Way to roast a Pike.

SCALE your Pike, and slash it from Head to Tail, and lard it with Lardoons of Eel, roll'd in sweet Herbs and Spice; fill it with Forced-Meat of Fish; roast it at Length, baste and bread it; or you may turn its Tail into its Mouth, and brown it off in the Oven; let the Sauce be drawn Butter, Anchovies, the Roe and Liver with Balls, Mushrooms, Capers, and Oysters. Garnish with sliced Lemon.

Another Way.

CLEAN, scrape, and gut your Pike, lard the Back with pickled Herring; take Claret and large Oysters; season your Oysters with Pepper and Nutmeg; mix them with some Slices of Onion, Winter Savoury and Thyme, and fill the Belly of your Pike with them; sew up its Belly, and bolster up its Sides with two flat Sticks, about the Breadth of a Lath; lay it down to the Fire, tie Rosemary and Bays to keep off the Heat from coming too much to it, where it is not defended by the Laths, from scorching; baste it with

Butter beat up with Claret ; when it is roasted enough, take it up, take the Stuffing out of the Belly, and make a Sauce of that and its own Dripping, some beaten Butter, and Claret ; and having dished it, serve it up hot.

Another Way.

TAKE a large Pike, draw, wash, and clean it ; then take a Pint of Oysters or Shrimps, three or four Anchovies, an Onion or Shalot, Nutmeg, Cloves, and Mace, with a little Parsley, shred these very small, and mix it with Butter ; with this stuff the Belly of the Pike, and strew some of it upon the Outside of it ; then fasten your Pike on the Spit, and baste it either with Butter or Claret, some of the Liquor of your Oysters, Butter, Anchovy, Spice, and Vinegar, with a little Flour to thicken it.

Another Way

AFTER cleaning your Fish well, season it with Salt, Pepper, Cloves, Mace, and some sweet Herbs, rub it very well with the Seasoning, then roll it in a Caul of a Breast of Veal, and tie it to the Spit, and when it is half roasted take off the Caul, drudge it with Bread finely grated, then baste and flour it : When of a fine yellow Colour, dish it up ; and garnish with rasped Lemon and Flowers.

To bask a Pike.

WHEN you have cleans'd your Pike, bone it, scale it, then mince the Flesh with an Eel and sweet Herbs ; season with Salt, Pepper, Nutmeg, and Mace beaten ; put it into a Dish with White Wine, and let it stew ; when it is enough, stir in a Piece of Butter : In the mean Time, take large stew'd Oysters, and fry them in Batter, some green with Spinach, others yellow with Saffron : When your Meat is stew'd enough, dish it on Sippets : Garnish with Oysters, and serve it up hot.

To dress a Pike with a white Sauce.

WHEN you have gutted, scaled, and cleans'd your Pike, boil it in Wine and Water, of each a like Quantity, put in Salt, Pepper, and a Bunch of savoury Herbs ; melt Butter in a Sauce-pan with a little Flour, Salt, Pepper, Nutmeg, a Slice or two of Lemon, three or four whole Gives, a Couple of Anchovies, a little Water, and a Drop or two of Vinegar : Give this Sauce a Turn or two over

over a Stove till it is thickened ; dish your Pike, pour it over it, and serve it up.

To dress a Pike au Court-Bouillon.

HAVING cleans'd your Pike, lay it in a Pan, either whole or cut into Quarters, sprinkle over it boiling hot Vinegar, with Salt in it : When it has lain some Time, take it out, and season it with Salt, Pepper, Cloves, sweet Herbs, Onions, and a Bay-leaf ; put a good Lump of Butter in the Belly of it, wrap it up in a Napkin ; then put into a Stew-pan some White Wine, Verjuice, Salt, Pepper, Onions, and Lemon sliced, Nutmeg, Cloves, and a Bay-leaf, make these boil very fast, then put in your Pike ; when it is boil'd enough, serve it on a clean Napkin, garnish'd with Parsley, for a first Course.

To broil a Pike.

SPLIT your Pike, and scotch it with your Knife on the Outfides, season it with Salt, lay the Gridiron on a clear Fire, make it very hot, lay on your Pike, baste it with Butter, turn it often ; and when it is broil'd stiff and crisp, dish it, and serve it up with beaten Butter, and the Juice of Lemons, or Wine Vinegar, garnish'd with Slices of Oranges or Lemons.

To fry a Jack.

SCRAPE, gut, and cleanse your Jack, wipe it, flour it, and fry it brown and crisp in Butter ; then take it out of the Frying-pan, set it before the Fire in a Dish ; pour off the Butter it was fry'd in ; then fry a good Quantity of Sage and Parsley crisp in other Butter, lay them on the Fish : In the mean Time let some Butter be beat up with three or four Spoonfuls of hot Water, in which an Anchovy has been dissolved ; pour this on your Fish : Garnish with Strawberry-leaves and Parsley, and serve it up.

To crimp Scate.

IT must be cut into long Slips cross-ways, the Flesh into ten Pieces, Inch broad, ten long, more or less, according to the Breadth of your Fish ; then boil it off quick in Water and Salt, and send it dry on a Dish turn'd upside-down in another, and serve Butter and Mustard in one Cup, and Butter and Anchovy in another.

Scate, or Thornback, the Dutch or English Way.

HAVING skinned them on both Sides, cut the two Sides from the Body, and each Side down through the Middle; then lay each half cross-ways, and cut it in Slices half an Inch thick. When you come up towards the thick Part, cut it thinner; throw it in cold Water with the Liver, an Hour or two before you boil it. If your Fish is fresh, it will make it curdle and turn crimp; then boil it in a Brass Dish, with fresh Water, Salt, and Vinegar; skim it well in the Boiling; put your Liver a boiling two or three Minutes before you put in your cut Fish, which will be boiled in a Quarter of an Hour; take up your Slices carefully, that you break them not; for they will be turned round like a Hoop, and very tender; drain them well, and slip them into your Dish, with some Sippets under them; let your Sauce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flour, the Yolks of two Eggs, some scraped Nutmeg, a little beaten Pepper, and minced Anchovy; draw this up together to the Thickness of a Cream; then put in a good Spoonful of Mustard and half a Lemon; pour it hot over your Fish, and lay the Liver upon it; let your Garnishing be a little picked Parsley, clean washed; so serve it up.

This Sauce is proper for boiled Smelts or Sparlings, or for boiled fresh Herrings.

Scate, or Thornback, au Court-Bouillon.

WASH it clean, and gut it, then boil it in Water with Vinegar, Salt, Pepper, Cloves, and savoury Herbs; when it is almost boiled, throw in the Liver to boil in a Moment, then take the Fish off the Fire, and let it stand in its own Liquor: When it is almost cold take it up, skin it, and pick out the Thorns; having cleaned it well, lay it in a Dish, and serve it with a brown Sauce, made of oiled Butter and Parsley tossed up in it, with a Drop of Vinegar.

Scate, with Anchovy Sauce.

THE Scate being boiled, as in the foregoing Receipt, let it stand to cool, then skin it, and take out the Thorns in like Manner; lay it handsomely in the Dish you intend to serve it in, and set it over a Chafing-dish of Coals; mean while prepare the following Sauce; put into a Sauce-pan some fresh Butter and a Pinch of Flour; season it with Salt,

Salt, Pepper and Nutmeg, moisten it with a little Vinegar and Water; wash a Couple of Anchovies, mince them, and put them into the Sauce, and turn it over the Stove; when the Sauce is thickened, pour it on your Scate, and serve it up hot for the first Course.

At another Time you may serve it with Capers in White Sauce, or with a Crawfish Cullis in White Sauce likewise, and pour it on your Fish.

To fry Scate with a brown Sauce.

YOUR Scate being gutted, cut it in two in the Middle, and blanch it in scalding Water, take off the Skin and the Thorns, and set it a cooling; then drudge it with Flour, and fry it in clarified Butter; when it is fried, take it up, drain it, and put it into a Sauce-pan: Make a brown Sauce as follows: Mince some Cives and Parsley; set a Sauce-pan over a Stove, with a Lump of fresh Butter, and melt it; then put in a little Flour and brown it; when it is browned, put in the Cives and Parsley, together with Fish-Broth, or Juice of Onions; season it with Salt and Pepper; let it simmer a-while, then put it into the Sauce-pan to your Scate, with some minced Capers, and let it all simmer together; take up your Scate, and having laid it in a Dish, bind up your Sauce with a Crawfish or other good Cullis, pour it on your Scate and serve it.

At another Time the Scate being fried, and having simmered in the brown Sauce, as above, it may be served with pouring on a Ragoo of Crawfish, or of Milts, or Muscles.

Flounders with Sorrel.

TAKE Flounders, gut, and cleanse them well, then slash them cross-ways three Cuts only on one Side, and lay them in your Sauce-pan; put in as much Water as will just cover them, with a little Vinegar, Salt, and one Onion, boil them quick, then boil four Handfuls of Sorrel, pick'd off the Stalks, and chop it very small, and put about half a Pound of melted Butter, or more, according to the Quantity of your Fish, so put it over your Flounders, and serve away quick.

To boil Flounders or Plaice.

PUT Salt, whole Spice, White Wine, and a Bunch of sweet Herbs into your Water; when it boils put in a little Vinegar, for that will make the Fish crisp; let it boil

apace before you put in your Fish; let them boil till they swim, then take them up, and drain them; take a little of the Liquor, put it into some Butter, two or three Anchovies, and some Capers; set it over the Fire, and beat it up thick, then pour it over the Fish, with Parsley, Capers, Orange and Lemon.

Another Way,

BOIL sweet Herbs, Tops of Rosemary, Thyme, Winter Savoury, and sweet Marjoram, pick'd Parsley, and a little whole Mace, in White Wine and Water, of each an equal Quantity; when they have boiled for some Time, then put in your Flounders, skim them well, then put in the Crust of a *French Roll*, a Quarter of a Pound of Butter; season with Salt, Pepper, and Verjuice, and serve it up hot.

To broil Plaice or Flounders.

SPLIT them, put some Parsley and green Onions cut small in a Stew-pan, with Pepper, Salt, and a Lump of Butter; put in your Plaice or Flounders, and turn them two or three Times, to make them get a Taste, without putting them over the Fire; then strew them with very fine Crumbs of Bread, and put them a broiling; when done, you may serve them up with a Ramolade under them, or any Sauce you think fit.

To dress Flounders or Plaice with Garlick and Mustard.

TAKE Flounders or Plaice, that are very fresh, cut all the Fins and Tails, then take out the Guts, and wipe them very clean; they must not be at all washed; then with your Knife score them on both Sides very grossly; then take the Tops of Thyme, and cut them very small, and take a little Salt, Mace, Nutmeg, and mingle the Thyme and those together, and season the Flounders, lay them on a Gridiron, and baste them with Oil or Butter, let not the Fire be too hot; when that Side next the Fire is brown, turn it, baste it on both Sides till you have broiled them brown; when they are enough, make your Sauce with Mustard, according to your Liking, six Anchovies dissolved very well, above half a Pound of Butter drawn up with Garlick, Vinegar, or bruised Garlick in other Vinegar, rub the Bottom of your Dish with Garlick, so put your Sauce to them, and serve them; you may fry them if you please.

Another Way to dress Flounders.

HAVING flea'd off the black Skin, and scored the Fish over on that Side, with a Knife, lay them on a Dish, and pour on them some Vinegar, and strew good Store of Salt, let them lie for half an Hour: In the mean Time, set some Water on the Fire, with a little White Wine, Garlick, and sweet Herbs, putting to it the Vinegar and Salt wherein they lay; when it boils put in the biggest Fish, then the next, till all be in; when they are boiled take them out and drain them very well, then draw some sweet Butter thick, and mix with it some Anchovies shred small, which being dissolved in the Butter, pour it on the Fish, strewing a little sliced Nutmeg, and minced Oranges and Barberries.

To stew Flounders.

GET large Flounders, and score them; then lay them on a Pan; pour round them a Pint of Sallad Oil; slice two or three Races of Ginger over them, also some Cloves, and a Blade or two of Mace: Pour upon them a Pint of White Wine Vinegar, mixed with a Pint of Claret; add a Nutmeg sliced, two or three Onions cut, and a Bunch of sweet Herbs; stew all these together, mince a Handful of Parsley small, put it in a little before they are stewed enough, lay Sippets in the Dish, put in your Fish, pour on the stewed Liquor: Garnish with green Parsley and Slices of Lemon.

Another Way.

TAKE small Flounders, clean them, cut them a-crofs in the Middle, and place these Halves, Heads, and Tails, in your Stew-pan, with as much Water as will cover them; put into the Liquor a Blade of Mace, some Salt, a Bit of Lemon-peel, and a Spoonful of Lemon-juice; mix together some Crumbs of Bread, Salt, Pepper, Nutmeg, Thyme, and Onion shred very fine, and strew these over your Fish, when enough, serve up hot. Garnish with rasped Bread and sliced Lemon.

To stew Plaice.

GUT and wash them well, cut off the Ends of the Tails, put the Fish into a Stew-pan with some White Wine, Mushrooms, Truffles, Morels, Parsley, Cives, Thyme, the Milts, and a little Butter, worked up in Flour; stir and turn them gently for fear of breaking them: When they are done

enough serve them with a White Sauce, and garnish with fry'd Puff-paste and Lemon, or any Fish Garniture.

To fry Plaice, we only drudge them with Flour, fry them brown, and serve them with fry'd Parsley. We likewise broil them on a Gridiron, and serve them with a White Sauce, or Butter and Vinegar.

Plaice with Crawfish Cullis.

YOUR Plaice being gutted, washed and wiped dry, put them in a Stew-pan, and season them with Pepper and Salt, some Onions, green Lemon Slices, green Bay-leaves, Basil, green Onions, Parsley, and Vinegar, then set them a stewing, and when they are done, take them off, but leave them in their Liquor to get a Taste, make a Sauce with good fresh Butter, which you must put in a Stew-pan, with a Couple of Anchovies and two whole Onions, seasoned with Pepper, Salt, Nutmeg, a Dust of Flour, with a little Vinegar and Water; shake your Stew-pan, and when your Sauce is grown thick, put Crawfish Cullis to it, till it be of the same Colour, then take your Plaice out of their Liquor, dish them up, let your Sauce be relishing, put it over them, and serve them up hot for Entry.

Plaice with Anchovy and Caper Sauce.

YOUR Plaice being boiled, as before directed, make a White Sauce; take a Stew-pan, put good fresh Butter into it, with a Couple of Anchovies, Capers, two green Onions whole, seasoned with Pepper, Salt, and Nutmeg, a Dust of Flour to it, a Dash of Vinegar and Water; and make your Sauce upon the Stove; take your Plaice out of the Liquor, let them drain, and dish them up; let the Sauce be relishing; put it over your Plaice, and serve them up hot.

They may be served up with the same Sauce, when broiled and stewed, with Crumbs of Bread.

To bake Plaice or Flounders.

BUTTER a Pasty-pan with Butter, strew it over with a Seasoning of Salt, Pepper, Nutmeg, a little Parsley minced, and sweet Herbs, and three or four whole Cives; cut off the Heads and Ends of the Fish, lay them in the Pasty-pan, and pour upon them a Glass of White Wine; strew Salt and Pepper over them, and sprinkle melted Butter upon them, drudge them well with grated Bread, and set them in the Oven; when they are baked of a fine brown Colour,

lour, take them out, take care you don't break them as you take them up, then put into a Dish some Anchovy Sauce, or Crawfish Cullis, lay them in the Dish with your Sauce, and serve them up.

To fry Salt-Fish.

HAVING watered the Tail of the Salt-Fish, till it is very fresh, cut it in Slices, or fry it whole, as you please; when you have dry'd it well, drudge it with Flour, fry it in clarified Butter till it is brown, and serve it up dry, with nothing but fry'd Parsley.

To farce the Tail of a Salt-Fish.

MINCE the Flesh of a Carp, and half the Quantity of the Flesh of an Eel together, with Mushrooms, and add to them Cream, and the Yolks of three or four Eggs raw; season them with Salt, Pepper, Spices, Cives, Parsley, and sweet Herbs minced; mingle all these well together, and pound them in a Mortar with sweet Butter: Boil the Salt-Fish Tail, take out the Flesh in Flakes, keep the Bone whole, with the End of the Tail hanging to it: Then brown some Butter with Flour in a Sauce-pan, and toss up some Mushrooms and Truffles in it; put in a little Fish-Broth to moisten them; let them stand a little while to simmer, then skim off all the Fat, and add to the Ragoo the Flakes of your Salt-Fish, with the Milts of Carps; put in some Crawfish Cullis to bind it, and set it by to cool: Lay the Bone of your Salt-Fish, with the Tail, in a Dish or Pasty-pan, and lay your Fish about it in the Shape of a Salt-Fish's Tail; make round it a Rim two or three Inches high, pour your Ragoo into it, and cover it with some Farce of Carps, &c. smooth it over with a Knife, dipp'd in beaten Egg; pour over it melted Butter, drudge it with grated Bread, and set it in an Oven, till it is of a fine Colour, and serve it up for a first Course.

If it be but a Pasty-pan, thin Slices of Bread must be laid under it, to prevent it from sticking to the Pan, and that you may slide it the easier out of the Pasty-pan into the Dish you intend to serve it in.

To dress Salt-Fish à la Sainte Menchout.

TAKE a Couple of Tails of Salt-Fish, put them into boiling Water, and when they are boiled, divide them into Steaks as large as you can : In the mean Time, make a Sauce for them thus : Take a Stew-pan, put in it some sweet Butter, a Pinch of Flour ; set it over a Stove, put in also some Cream, Pepper, and Nutmeg, Capers, Mushrooms, Truffles, and Parsley shred ; when these have simmered together for some Time over a Stove, set it by to cool, while you make a Hash of Carp in the Manner following : Take a Carp, scale, skin, and bone it, hash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white ; then take it out, put to it a few Mushrooms and Truffles, some Cives and Parsley all minced very fine and mixed well together ; then set a Sauce-pan over a Stove with a good Piece of fresh Butter in it, brown it with Flour, then put your Hash into it, season it with Salt, Pepper, and a Slice or two of Lemon ; let it have two or three Turns over the Fire, then moisten it well with Fish-Broth, and thicken it well with three Spoonfuls of Crawfish, or other Fish Cullis. When this Hash is made, put it into a Dish : Garnish the Brims all round with your Salt-Fish, but lay them not to cover the Hash in the Middle ; strew over the whole crumb'd Bread, crumbled very fine, set it in an Oven to brown, and serve it up hot for a first Course.

To dress Salt-Fish à la Montizieur.

PICK the Flesh of Carp from the Bones and clear from the Skin, mince it small ; put a Stew-pan over a Stove with a good Quantity of Butter, and five or six whole Onions ; when the Butter is melted put in the minced Carp ; season it with Nutmeg and Pepper : In the mean Time boil your Salt-Fish, pick the Flesh of that from the Skin and Bones, and mince it very small, with two or three Rolls soaked in Milk, very thick ; mix all these together with a Piece of fresh Butter, and some Nutmeg ; when you have done this, spread your Cod as long as the Size of your Dish will allow ; lay on the Dish some of the minced Fish ; lay the whole Cod in the Middle of the Dish, with some of your minced Fish about it ; lay Oysters upon it, pour melted Butter over it, and then strew over it grated Bread, and set it under a baking Cover, or in an Oven : Make a Sauce for it of Butter, Milk and Nutmeg ; pour a little over the Fish when

when it comes out of the Oven, put the rest in a Bason or Porringer, and serve it up hot for the first Course.

Soals, with a Ragoo of Crawfish.

TAKE some Soals, and having gutted, scraped, washed, and dry'd them, cut off the Heads and the Tails; slit them along the Back, and take out the Bones: Take a small Soal and bone it, lay the Flesh on a Table, with a little Parsley and Cives, some Mushrooms, the Yolks of three or four raw Eggs, the Bigness of an Egg of Bread soaked in Cream, and fresh Butter in Proportion; season this with Salt, Pepper, sweet Herbs, and a little Spice, mince it all well together, and pound it in a Mortar, then farce your Soals with it: Rub the Bottom of a Dish, or Pasty-pan, over with Butter; season it with Salt, Pepper, a very little sweet Herbs, and minced Parsley, together with a Couple of whole Leeks, then turn in the Soals, the farced Side downwards, and season the uppermost Side with Salt, Pepper, and Nutmeg; sprinkle them over with melted Butter, drudge them slightly with Bread crumbled very fine, and set them to bake in the Oven, or under a baking Cover; when they are done enough, and of a fine Colour, lay them in a Dish, and pour a Ragoo of Crawfish upon them. We likewise serve them with a Ragoo of Oysters, or of Mushrooms or Truffles.

To dress Soals in Champaign Wine.

GET some middle-siz'd Soals, and having gutted and scaled them, cut off the Head and Tail, and the Fins all round them; lay them in a Stew-pan, season them with Salt, Pepper, an Onion stuck with Cloves, a Bunch of sweet Herbs, some whole Cives, minced Parsley, and Slices of Lemon: Pour on them a Pint of *Champaign* Wine, and a little Fish-Broth; to which add a Lump of Butter, and some Crumbs of Bread grated very fine; set all this over a Stove with a quick Fire: When the Soals are enough stewed, and the Liquor is wasted away as it ought, thicken it with a brown Cullis, or with one of Crawfish; lay the Soals handsomely on a Dish, pour the Sauce upon them, and serve them warm for a first Course.

To marinate Soals.

LET large Soals be well washed, skin'd, and dry'd; that done, beat them with a Rolling-pin, and dip them on both Sides in the Yolks of Eggs temper'd with Flour: Then

Then putting your Fish into a Fry-pan, with as much *Florence* Oil as will cover them, fry them till they are brown, and come to a bright yellow Colour, or fry them in clarified Butter: At that Instant take them up, drain them on a Plate, and set them by to cool. For the Pickle take White Wine Vinegar well boiled with Salt, Pepper, Nutmeg, Cloves, and Mace: It is requisite to turn the Liquor into a broad earthen Pan, that the Fish may lie at full Length; and the Dish is to be garnished with Flowers, Fennel, Dill, and Lemon-peel.

A Surtout of Soals.

YOU must make a Farce of the Flesh of a Carp and an Eel, as follows: Mince it on a Table with some Mushrooms, Parsley, and Cives; season the Whole with Salt, Pepper, a little sweet Herbs, and Spice, and put it into a Mortar; take the Bigness of two Eggs of the Crumb of Bread, put it into a Sauce-pan, with some Cream or Milk, and boil it over a Stove; when it comes to be half thickened, put in the Yolks of two Eggs, stir them well about in it, and when it is boiled very thick, take it off, and set it a cooling: Meanwhile, the Farce being well pounded, add to it as much Butter as your Discretion thinks fit, three or four Yolks of raw Eggs, and the Bread Cream; pound the Whole again together, then take it out of the Mortar: Fry two or three Soals, and when they are fried, raise up the Flesh in long Flakes or Slices; set a Sauce-pan over a Stove with a Lump of Butter, a Handful of small Mushrooms, and some Truffles cut in Slices; toss them up, moisten them with a little Broth; season the Whole with Salt, Pepper, and a Bunch of sweet Herbs, and boil it; when it is enough boiled, take the Fat clean off; and having bound the Sauce with a brown Cullis, or one of Crawfish, put in the Slices or Flakes of your Soals, and let them simmer over a gentle Fire, then take them off, and set them a cooling: Take a Dish, spread the Bottom of it with some of the Farce round it; when your Ragoo of Soals is cold, pour it into the Dish, and cover it with some of the same Farce; dip a broad Knife in beaten Eggs, and rub it gently over the Farce, to make it lie smooth; lay all round it some thin Slices of Bread, sprinkle it over with melted Butter, drudge it with very fine Crumbs of Bread, and set it to bake in an Oven; when it is baked, and of a fine Colour, take it out of the Oven, clear

it well of the Fat, wipe the Brims of the Dish very clean, and serve it hot for the first Course.

Note, We make all Sorts of Surtouts of Fish, in the same Manner; that is to say, always with the same Farce; it is only the Ragoo you put in that makes the Difference, and gives the Name to it.

To boil Soals.

FLEA and draw your Soals, then boil them in Vinegar, White Wine, Salt, and Mace, but make the Liquor boil before you put in the Soals; when they are enough, dish them on Sippets; garnish with Slices of Lemon, whole Mace, Gooseberries, Barberries, or Grapes; run the Fish over with Butter beat up thick with the Juice of Oranges; and you may lay stew'd Oysters over the Soals.

Another Way.

HAVING flea'd and drawn them, score them on one Side with a Knife, lay them in a Dish, and pour on them some Vinegar and Salt, then let them lie in it for half an Hour; in the mean Time, set some Water on the Fire with White Wine, Salt, half a Dozen Cloves of Garlick, and a Bunch of sweet Herbs; when the Liquor boils, put in your Soals, and pour in the Vinegar and Salt that they lay to steep in; when they are boiled drain them well, and beat up Butter very thick, and put in some Anchovies minced very small, and dissolve them; dish your Fish, pour on the Sauce, strew on a little grated Nutmeg, and Orange minced, and mix it with the Butter.

To dress Soals with Cucumbers.

AFTER have scaled, gutted, and dry'd your Soals, slit them down the Back, and fry them, cut off their Heads, and the Ends of their Tails, and set them to drain; cut three or four Cucumbers into Dice, lay them for two Hours in a Marinade of Vinegar, Salt, Pepper, and an Onion cut in Slices; turn them often, and when they have lain the Time, dry them with a Linen Cloth; put Butter into a Sauce-pan, melt it, put in the Cucumbers, brown them, then put in Fish-Broth to moisten them, set them over a gentle Fire, and let them simmer a little; when they are enough, clear off all the Fat, and put in a brown Cullis to bind it, or else a Brown made of fry'd Flour; put the fry'd Soals into the Sauce-pan to the Cucumbers; let them simmer

a-while,

a-while, then dish them, pour the Ragoo over them, and serve them up.

To dress Soals in Fricandos.

SCR A P E, gut, wash, and dry your Soals ; cut off their Heads, Tails, and Fins, quite round them ; then flea off the upper Skins, and lard them with small Lardoons, and flour them ; then set a Stew-pan over the Fire, with a little melted Bacon, and when it is hot, lay in the Soals one by one, and brown them ; when they are come to a good Colour take them up : Mince Mushrooms or Truffles small, put them into a Dish, with an equal Quantity of Cullis of Veal, and Ham, and Essence of Ham ; then lay the Soals in a Dish the larded Side uppermost ; lay another Dish over them, and let them simmer a-while over a gentle Fire ; when they are done enough take off the Soals, pour the Cullis into a Dish you design to serve in, squeeze in the Juice of a Lemon, lay your Soals on the Cullis, and serve them up hot.

To fry Soals.

GUT your Soals, wash them, dry them with a Cloth, drudge them with Flour, and fry them brown in clarified Butter ; then drain them well, lay a Napkin in a Dish, lay them upon it with fry'd Parsley, and serve them up hot for a first Course. They are commonly eaten with Salt, Pepper, and the Juice of Lemon or Orange.

Another Way.

CUT open your Soals on the Back and both Sides, and bone them till the whole Flesh appears, and drudge them with Flour, and fry them with clarified Butter ; then garnish them with the Flesh of other Soals, and make a white Sauce with an Anchovy and Capers, or *Robert* Sauce, or else a Ragoo of Mushrooms, with Livers of Pikes, Artichok Bottoms chopt very small, and the Roes of Carps, and squeeze in the Juice of Lemon when you serve it up to Table.

To fry Soals with a brown Cullis.

YOUR Soals being gutted, washed, and dried, slit them down the Back, and fry them ; then cut off their Heads, and the Ends of their Tails ; set some Butter over the Fire in a Sauce-pan, with some Cives and Parsley shred, when

when it has stood a little, put in some Fish-Broth to moisten it; put in also some Salt and Pepper, let them simmer for a while, then put in a few Capers, and pour in some brown Cullis to bind it, put the Soals into the Sauce, let them simmer in it a little, then dish them, pour the Sauce over them, and serve them.

Another Way to fry Soals.

TAKE a Pair of large Soals, flea off their Skins on both Sides; fry them in Sewet with Spice, Salt, and Bay-leaves; lay them in a Dish, and put them to Claret, Anchovies, and Butter; lay another Dish over them, and set them over a Chafing-dish of Coals; let them stew a while, squeeze in some Juice of Lemon; garnish with Orange or Lemon, and serve them up.

To roast Soals.

HAVING drawn them, skin and dry them, mince Winter-savoury, Thyme, sweet Marjoram, and a Sprig of Rosemary together; mix these with Salt, grated Nutmeg, and season your Soals with them; having first larded them with a fat fresh Eel, and lay them to steep for an Hour in White Wine that has had Anchovies dissolved in it; roast them on a small Spit, set them under the Dish wherein they were steeped, baste them with Butter; and when they are enough, boil up the Gravy and the Liquor in the Dish it dropped into together; then dish them, pour the Sauce over them, lay on them Slices of Lemon, and serve them up.

To souse Soals.

SCOTCH your Soals on the white Side thick, but not deep; boil them in White Wine, Wine Vinegar, Salt, sliced Ginger, Cloves, and Mace, just as much as will cover them; when your Liquor boils put in your Soals, then put in sliced Onions, Winter-savoury, sweet Marjoram, Rosemary, Sage, Thyme, and Parsley; when they are boiled enough set them by to cool.

To dress Soals the Spanish Way.

FRY your Soals, and afterwards cut them into Fillets; make a Sauce for them of White Wine, Salt, Pepper, a Couple of Cloves of Garlick, Thyme, and a Bay-leaf.

Then

Then soak them by Degrees in the Sauce, and garnish them with what you please.

Slices of larded Soals.

SCRAP E, and cut them in four Slices off from the Bones, lard them with fine Bacon; boil them in White Wine, seasoned with a little Salt, Parsley, green Onions, sweet Basil, some Sprigs of Thyme, Bay-leaves, and Slices of Lemon; after a Boil or two, take them out to drain; put some Slices of Veal and Ham, with an Onion cut in four, into your Stew-pan; moisten it with Broth, and set it on to stew; your Veal being done, put in the Slices of your Fish for a Minute or two, and take them out to drain. Put your Broth in a clean Stew-pan, big enough to hold your Slices, and let it boil to a Jelly; then place your Slices of Fish in it, the larded Side downwards, and let them glaze over a gentle Fire. Being ready, serve them up for a small Course.

Soals dressed the Dutch Way.

SCRAP E your Soals, slit them about two Inches from the Tail up the Gills, and put them in fresh Water for an Hour; put Water over the Fire to boil, and put in Parsley-roots well scraped, with the Heads of your Fish cut in four, if they are large, but not parted from each other, and a good Bunch of Parsley washed clean; these being boiled, take them out with your Skimmer, put in your Fish, the Water being high seasoned with Salt; let them boil about Half a Quarter of an Hour, and put your Roots and Parsley in again for a Moment, before you take out your Fish, to make them take the Taste of Salt; then put your Fish in a deep China Plate, with your Parsley-roots, and the Parsley over them, and fill up your Dish with the salt Water your Fish were boiled in. They commonly eat these Fish with Toast and Butter.

To stew Soals.

WHEN your Soals are wash'd, and the Fins cut off, put them into a Stew-pan, with no Liquor but a Quarter of a Pint of White Wine, some Mace, whole Pepper, and Salt; when they are half stew'd, put in some Cream, and a little Bit of Butter dipp'd in Flour; when that is melted put in some Oysters with their Liquor, keep them often shaking till the Fish and Oysters are enough, or the Oysters break,

break, squeeze in a little Juice of Lemon, and pour it into the Dish.

Another Way.

TAKE a Pair of Soals, lard them with watered Salt Salmon, then lay them on a smooth Board, cut the Lard out of an equal Length; on each Side let it be but short, then drudge the Fish with Flour, and fry them in Ale till they are half done; then lay them in a Dish with six Spoonfuls of White Wine, three of Wine Vinegar, three Ounces of Butter, and some Slices of Orange and Lemon, with Salt and grated Nutmeg; lay another Dish over it, and let them stew; then dish them up with Slices of Lemon, beaten Butter, and the Juice of Oranges.

To dress Soals à la Sainte Menchout.

GUT, scrape, wash, and dry your Soals, and cut off their Fins, boil a Quart of Milk, then put it into a Stew-pan, and put the Soals to it, with a good Lump of Butter; season it with Salt, Pepper, Spices, whole Cloves, Cives, Bay-leaves, sweet Basil, Parsley, and some sliced Onions; put in your Soals, let them stew; when they are enough, take them out, rub them over with the Fat of their own Liquor; drudge them with grated Bread, broil them on a Gridiron over a gentle Fire; when they are enough, and finely browned, lay a Napkin in a Dish, lay the Soals upon the Napkin, and serve them up. You may, if you please, set a Saucer of Ramolade in the Middle of the Dish.

To farce Soals with sweet Herbs.

FRY your Soals, let them stand to cool, then make a Farce of fine Herbs, viz. Thyme, Savoury, sweet Basil, Parsley, and Cives, all minced small together, seasoned with Salt, Pepper, Nutmeg, and Cloves; then dress all these with a good Piece of Butter, take out the Bones of your Soals at the Top of the Back, and farce them with this Farce; then soak them in melted Butter, drudge them with grated Bread, broil them on a Gridiron, and bring them to a fine brown Colour with a red-hot Iron: Serve them up with Lemons cut in Halves.

Soals dressed with Fennel.

GUT, scrape, and wash large Soals, and wipe them dry, chop off the Heads and the Ends of their Tails; melt some Butter, put a little Pepper and Salt to it, and turn your Fish in it; put some green Fennel over a Gridiron, lay your Fish over it, and let them broil gently over a slow Fire; being done on one Side, turn them, and keep up your Fire. Put a little Butter into a Stew-pan over a Stove with a few green Onions and Parsley chopp'd small, stir it up now and then, and moisten it with a little Fish-Broth, or Water; then add a Couple of Anchovies chopp'd, a few Capers, and some Fennel; thicken your Sauce with your ordinary Cullis, let it be high relished, and dish it up; take off your Soals from the Gridiron, clean them from the Fennel that sticks to them, lay them over your Sauce, and serve them up hot.

Soals dressed with Lettuce.

STUFF your Soals, and order them as in the first Receipt for dressing Soals with a Ragoo of Crawfish: Take a Dozen or two of the Hearts of Lettuces, blanch them, put them into cold Water, squeeze the Water well out of them, and tie them up in two Parcels; put them in a Stew-pan, moisten with Broth, seasoned with Pepper, Salt, and a Bunch of sweet Herbs, and let them stew over a slow Fire; being done, skim off the Fat, thicken your Sauce with Cullis, let your Ragoo be of a good Taste, and dish it up; take out your Soals when well coloured, lay them over your Lettuces, and serve them up hot.

Soals stuffed with Anchovies.

STUFF the Soals, and order them as in the foregoing Receipt; and make a white Sauce thus: Put some fresh Butter in a Stew-pan, with a Dust of Flour, seasoned with Pepper, Salt, and a little Nutmeg; moisten the Pan with a little Water and a Dash of Vinegar; wash and bone a Couple of Anchovies, chop and put them in your Sauce, with a whole green Onion, and a Slice of Lemon, and put your Sauce over the Stove; your Soals being done, and of a good Colour, take them out, put them over your Sauce, and serve them up hot.

To bake Soals.

HAVING clean'd your Soals, cut off their Heads and Tails, slit them along the Back, and season them with Salt, Pepper, some sweet Herbs, a little Parsley, and whole Cives; then rub a Dish with Butter, and lay in your Soals seasoned both over and under; sprinkle them with melted Butter, and drudge them with fine Crumbs of Bread; bake them of a fine brown Colour; and when enough, take off all the Fat, and serve with a Sauce of Anchovies under them.

To roast Lobsters.

HAVING run a small Bird-spit through the Lobsters Bellies, tie them fast to the Spit with Packthread, and when they are enough, they will crackle; lay a whole one, the largest of all, in the Middle of the Dish; butter the rest in Shells, as in the Receipt below, with Pepper, Lemon, and an Anchovy dissolved in White Wine; mix the Whole together, and serve them up with Lemon and Oysters.

To roast Lobsters alive.

AFTER having tied them fast on the Spit, baste them with Salt and Water till they look red, and then with Butter and Salt; let the Sauce be Anchovies dissolved in White Wine, a little Pepper, and the Juice of a Lemon.

To butter Lobsters.

TAKE out the Meat, mince it small, and set it to stew gently in a Stew-pan over a Stove, with White Wine, Salt, and a Blade of Mace; when it is very hot, put to it some Butter and Crumbs of Bread; warm the Shells before the Fire, fill them with Meat, and serve them up.

You may do Shrimps, or Prawns, the same Way, only you must not put them into the Shells again, but garnish your Dish with them.

To broil Lobsters.

GET Lobsters, boil them, then lay them on a Gridiron, baste them either with Butter alone, or mixed with Vinegar; let them broil leisurely, and when you think they are enough, serve them up with Butter and Vinegar
beat

beat thick, to which put some grated Nutmeg and sliced Lemon:

To fry Lobsters.

TAKE a boiled Lobster, take out the Meat, slice it long Ways, flour it, and fry it in Butter white and crisp, or roll it in a Batter made of Cream, Eggs, Flour, and Salt, and fry it, beat some Butter up thick with grated Nutmeg, Claret, and the Juice of Oranges, for Sauce; rub the Dish with an Onion or Shalot; lay in the Lobster, pour on the Sauce; garnish the Dish with Slices of Lemon and Orange, and serve it up.

To marinate Lobsters.

PARBOIL them, take out the Meat, and lard the Tails with a salted Eel; then cut the Tails longways, and fry them in Oil; then make a Sauce with White Wine Vinegar, Salt, Pepper, Cloves, Mace, sliced Ginger, Parsley, Sage, Winter-favoury sweet Marjoram, the Tops of Rosemary and Thyme, and Bay-leaves; dish your Fish, and pour Sauce upon them, and lay on them three Lemons sliced, and run it all over with Butter.

To pickle Lobsters.

BOIL them in Vinegar, White Wine, and Salt; then take them up; then put into the Liquor all Sorts of sweet Herbs, some whole Cloves, Pepper, and large Mace; then put in your Lobsters again, boil them all together, put them up in a Barrel or Vessel, that will just hold them, and pour the Liquor upon them, and keep them for Use.

Another Way.

BOIL them in Water and Salt till they will slip out of their Shells; then take the Tails out whole; make a Pickle for them of Port Wine and Water, an equal Quantity, put in a Sprig or two of Rosemary, Thyme, Savoury, a Couple of small Cucumbers, Capers, and whole Mushrooms; put your Lobsters in this Pickle, and let them have a Boil or two; take them out, set them by to cool; boil the Pickle a little more, let it stand till cold, then put both Lobsters and Pickle in a long Pot, and tie it up close.

To stew Lobsters.

PUT the Meat of the Lobsters in a Stew-pan, with Vinegar, Claret, Butter, Salt, and Nutmeg; stew it somewhat dry, and then take it up, and lay it in a Dish; pour Butter over it, and garnish it with Slices of Lemon.

To butter Lobsters.

PARBOIL your Lobsters, then break the Shells, pick out all the Meat, cut it small, take the Meat out of the Body, mix it fine with a Spoon in a little White Wine: For Example, A small Lobster, one Spoonful of Wine, put it into a Stew-pan with the Meat of the Lobster, four Spoonfuls of White Wine, a Blade of Mace, a little beaten Pepper and Salt: Let it stew all together a few Minutes, then stir in a Piece of Butter, shake your Stew-pan round till your Butter is melted, put in a Spoonful of Vinegar, and strew in as many Crumbs of Bread as will make it thick enough: When it is hot, pour it into your Plate, and garnish with the Chine of a Lobster, cut in four, peppered, salted, and broiled. This makes a pretty Plate, or a fine Dish, with two or three Lobsters. You may add one Tea-spoonful of fine Sugar to your Sauce.

Another Way to roast Lobsters.

BOIL your Lobsters, then lay them before the Fire, and baste them with Butter till they have a fine Broth: Dish them up with plain melted Butter in a Cup. This is as good a Way to the full as roasting them, and not any-thing like the Trouble.

To make a fine Dish of Lobsters.

TAKE three Lobsters, boil the largest as above, and froth it before the Fire: Take the other two boiled, and butter them as in the Receipt above: Take the two Body Shells, heat them hot, and fill them with the buttered Meat: Lay the large Lobster in the Middle, and the two Shells on each Side; and the two great Claws of the Middle Lobster at each End; and the four Pieces of Chines of the two broiled Lobsters at the End of the Shells: This, if nicely done, makes a pretty Dish.

Lobsters, the Italian Way.

TAKE from your Lobsters, when boiled and cold, the Flesh of the Tails, and great Claws, and cut it in Slices ; put a little Butter in a Stew-pan, with some Chibbol, Parsley, Mushrooms, and Truffles, cut small, and tosse it up, put in your Slices, moisten it with Gravy, and a Glass of White Wine ; then season it with Salt, Pepper, sweet Herbs, and Rocambole. Let it stew slowly, put a Spoonful of Oil, the Meat of the Body, &c. Juice of a Lemon, in your Sauce, thicken with some Cullis.

To dress Crabs.

HAVING taken out the Meat, and cleans'd it from the Skins, put it into a Stew-pan, with a Quarter of a Pint of White Wine, or Canary, some Crumbs of white Bread, an Anchovy, and a little Nutmeg : Then setting them over a gentle Fire, slip in the Yolk of an Egg, with a little beaten Pepper, and stir all well together, in order to be served up for a Side-dish.

To broil Crabs.

BOIL your Crabs in Water and Salt ; beat Oil and Vinegar well together, lay your Crabs to steep in it ; then lay them on a Gridiron over a gentle Fire ; as they broil baste them with Rosemary Branches ; serve them up with beaten Butter and Vinegar, or Oil and Vinegar, with the Rosemary Branches they were basted with.

To butter Crabs.

BOIL your Crabs, take the Meat out of their Bodies, and strain it, with the Yolks of three or four hard Eggs, into some Claret, Vinegar, Sugar, and beaten Cinnamon ; then put all into a Pipkin with fresh Butter, and let it stew for a Quarter of an Hour, and serve them up as before.

Another Way.

BOIL your Crabs, take the Meat out of their Shells, and also out of their great Claws ; cut it into Dice-work, and put both the Meats into a Pipkin with White Wine, the Juice of Oranges, Nutmeg, and Slices of Orange ; let it have three or four Walms over the Fire ; and having clean'd the Shells well, put the Meat into them, and lay the Legs on the Dish round about.

To fry Crabs.

FIRST boil a large Crab, take the Meat out of the great Claws, flour and fry it, then take the Meat out of the Body, strain it, keep one half to be fry'd, and the other for the Sauce; mix that you fry with Almond Paste, grated Bread, Salt, Nutmeg, and the Yolks of Eggs; dip these first in Batter, and fry them in clarify'd Butter; then beat some Butter up thick with the Juice of Orange and grated Nutmeg; put in the rest of the strained Meat, let this be your Sauce; dish your fry'd Meat, placing the Legs about it, run it over with beaten Butter, and lay fry'd Parsley about the Brim of the Dish.

To stew Crabs.

BOIL them, take the Meat out of the Bodies, save the great Claws and the small Legs whole to garnish the Dish, strain the Meat with Claret Wine, Vinegar, Salt, Nutmeg, and a Piece of Butter; put them into a Stew pan, and let them stew for an Hour over a gentle Fire, till they are almost dry; then put in Butter, beat up thick, with the Juice of Oranges; dish the Shells, being wash'd, with the Meat in them, lay the Claws and little Legs round about them, and serve them.

Or thus.

BOIL them, take the Meat out of the Shells, and put it into a Stew-pan, with Claret Wine, Vinegar, Salt, Pepper, grated Bread, minced Thyme, the Yolks of hard Eggs, minced very small, and strained, fresh Butter, large Mace, and Capers, let them stew together, rub the Shells with a Clove of Garlick, and dish them as before directed.

To make an artificial Crab or Lobster.

IT is supposed that you have by you the large Shells of Sea Crabs clean'd; then take Part of a Calf's Liver, boil it, and mince it very small, and a little Anchovy Liquor, and but very little, to give it the Fish Taste. Mix it with a little Lemon-juice, some Pepper, and some Salt, with a little Oil, if you like it, and fill the Shells with it; and then the Outside Part of the Liver, being a little hard, will feel to the Mouth like the Claws of the Crab, broken and picked, and the inner Parts will be soft and tender, like the Body of a Crab. One may serve this cold, and it will deceive a

very good Judge, if you do not put too much of the Anchovy Liquor in it. It is very good cold, but if you would have it hot, take the following Receipt.

To make artificial hot buttered Sea-Crabs.

MAKE the great Shells of Crabs clean, and prepare some Liver, as before; or if you cannot get Calf's Liver, get a Lamb's Liver, or a young Sheep's Liver will do tolerably well: Boil these, and shred them as directed before, and put a little Anchovy Liquor to them, add a little White Wine, some Pepper and Salt at Pleasure, and some other Spice at Discretion, with Butter necessary to make it mellow, over a gentle Fire, or a little Sallad Oil, if you like Oil: Then add a little Lemon-juice in the Shells, stirring the Mixture together; then serve them up with Lemon sliced.

To make artificial Crabs.

YOU must take some of the White of a roasted or boiled Chicken's Breast, and shred it very small; then add some Roots of Potatoes boil'd and beat into Pulp; mix these together, and grate a little Lemon-peel upon it, add some Anchovy Liquor to it, with some Oil, and put a little Lemon-juice to it, or Vinegar, with some Pepper or Salt; serve it upon Sippets, garnished with sliced Lemon: These may be buttered in Shells as the former; but the first is rather the best.

To make artificial Lobsters.

PRACTICE the same Method with either of the former; and to imitate the Tail of the Lobster, put in the Tails of Shrimps, Buntings, Prawns, or Crawfish; these last cut in Pieces, and serve them either upon Sippets in a Plate, or in the large Shell of the Lobster.

This is a Sort of Salmi, or Salmigundy, as we call it in *England*, but is very much like the Thing we want; and we think if the Shrimps, or others, were put into the first, it would make it better than putting in the Anchovy Liquor; but if they are to imitate a Crab, they must chop the Shrimps or Prawns very small.

To boil Perches.

GUT your Perches, give them three Scotches with a Knife to the Bone, only on one Side; after that put into a Stew-pan or Kettle, Water, as much hard stale Beer, White Wine, and Vinegar, as will cover your Fish, and Herbs, &c. then put in a good Quantity of Salt, a Bunch of Winter-savoury, Thyme, Rosemary, and Parsley, and a Handful of Horse-radish Root sliced: Set your Stew-pan over a brisk Wood Fire, and let it boil up to the Height, and then put in your Fish one by one, that they may not cool the Liquor, so much as to make it fail in its boiling: While the Fish are boiling, for your Sauce take a little of the Liquor, and beat up some Butter with it; then, when your Perches are enough, take them up, take off the Skins, dish them, strew shaved Horse-radish over them, and some beaten Ginger; run them over with your melted Butter. Garnish the Sides of the Dish with sliced Lemon, and send it up to Table.

Perches with Anchovy-sauce.

GUT your Perches, and stew them in a *Court-Bouillon*, as follows: Lay them in a Stew-pan with some sliced Onion and Lemon, some Parsley, Cives, Bay-leaves, Basil, Cloves, Pepper, and Salt, two Glasses of White Wine, a little Vinegar, and as much Water as will cover them, so stew them over a Stove; then take them off, and set them to cool a little in the *Court-Bouillon*: When they have stood a while take them out, skin them without breaking the Flesh, lay them in a Dish, and cover them that they may not grow cold: Put some fresh Butter into a Stew-pan, with a little Flour, a Couple of minced Anchovies, some Capers, and a whole Leek, a Slice or two of Lemon, the Whole being seasoned with Salt, Pepper, and a little Nutmeg, add to it a little Water and Vinegar; keep turning the Sauce over a Stove with a Spoon, and when the Butter is melted and thickened, take out the Leek and sliced Lemon, pour it on the Perches, and serve them up for the first Course.

Perches, with a Cullis of Crawfish.

ST EW your Perches in a *Court-Bouillon*, skin them, and lay them in a Dish, as in the foregoing Receipt, make a Sauce as follows: Put the Quantity of two Eggs of fresh Butter in a Stew-pan, with one minced Anchovy, some

Pepper, Salt, a little grated Nutmeg, a Pinch of Flour, and a Drop or two of Water, and as much Vinegar, turn it over a Stove with a Spoon; when the Butter is melted, and a little thickened, put in some Crawfish Cullis; pour this Sauce on your Perches, and serve them for the first Course. They may be served likewise with all Sorts of Cullises as well as this.

Perches dressed in Fillets.

CLEANSE Mushrooms well, and beat them in a little Cream; then having cut your Perches into Fillets or Slices, the whole Length of the Body, dividing each Perch into four Pieces, mix them together, and boil them with a Thickening made of the Yolks of three Eggs, some Nutmeg grated, a little Parsley shred, and the Juice of a Lemon: Stir them very carefully that you do not break your Fillets; and when they are boiled enough, dish them, pour your Ragoo over them, with some Parsley, and Slices of Lemon.

To fry Perches.

AFTER having scraped off the Slime and Scales, wash them in Salt and Water, gut them, and dry them in a Cloth; flour them, and fry them in sweet Butter, till they are brown and crisp; then lay them in a warm Dish before the Fire, and pour away that Butter: Take other fresh Butter, and fry in it a good deal of Parsley and Sage crisp; lay these fry'd Herbs on your Fish. In the mean Time, let an Anchovy be dissolved in three or four Spoonfuls of scalding hot Spring Water, and with them beat up some Butter; pour this on your Perches. Garnish with Parsley and Strawberry-leaves.

Perches the Armenian Way.

TAKE Perches of about a Pound Weight, scale and slit them, season them with Mace, Salt, pounded Biskets, and Slices of Lemon, and Butter all over them, turn them inside out, tie them with Packthread, and broil them till thoroughly done; then cut off the Thread, open them, and serve them up with melted Butter and the Juice of a Lemon.

To boil Bafs.

SAVE the Livers and Roes of your Bafs, scale and wash them well, then boil them in Water, Wine Vinegar, Salt, a Faggot of sweet Herbs, some whole Onions, and Lemon sliced; make a Sauce of drawn Butter, Mace, Cinnamon, a Nutmeg quartered, and three or four Anchovies dissolved with them; dish your Fish, pour on the Sauce, and garnish with fry'd Oysters and Bay-leaves.

To fry Trouts.

YOU must, with a Knife, gently scrape off all the Slime from your Fish, wash them in Salt and Water, gut them, and wipe them very clean with a Linnen Cloth; that done, strew Flour over them, and fry them in sweet Butter, till they are brown and crisp; then take them out of the Frying-pan, and lay them on a Pewter Dish, well heated before the Fire; pour off the Butter they were fry'd in, into the Grease Pot, and not over the Trouts: Afterwards, good Store of Parsley and young Sage being fry'd crisp in other sweet Butter, take out the Herbs, and lay them on your Fish. In the mean while, some Butter being beaten up with three or four Spoonfuls of scalding hot Spring Water, in which an Anchovy has been dissolved, pour it on the Trouts, and let them be served up. Garnish with the Leaves of Strawberries, Parsley, &c.

After this Manner, Grailings, Perches, small Pikes or Jacks, Roaches and Gudgeons may be fry'd, their Scales being first scraped off: And you may thus fry small Eels, when they are flea'd, gutted, wiped clean, and cut into Pieces of four or five Inches long; several Pieces of Salmon, or a Chine of it, may likewise be dressed in the same Manner.

To boil Trouts.

LET the Trouts be wash'd and dry'd with a clean Napkin; then open them, and having taken out the Guts, with all the Blood, wipe them very clean on the Inside, without washing, and give each three Scotches, with a Knife, to the Bone, only on one Side: After that pour into a Kettle, or Stew-pan, as much hard stale Beer, with Vinegar, and a little White Wine and Water, as will cover the Fish; then throw into the Liquor a good Quantity of Salt, a Handful of sliced Horse-radish Root, with a small Faggot of Parsley,

Rosemary, Thyme, and Winter-savoury ; that done, set the Pan over a quick Wood Fire, and let the Liquor boil up to the Height before you put in your Fish ; then slip them in one by one, that they may not so cool the Liquor as to make it fall : While the Fish are boiling, beat up Butter for the Sauce, with a little of the Liquor, and as soon as it is enough, drain off the Liquor, lay your Trouts in a Dish, and pour melted Butter upon them, strewing them plentifully over with scraped Horse-radish, and a little powdered Ginger : Garnish the Sides of the Dish with sliced Lemon, and send it to Table.

In the same Manner you may dress Grailings, Carp, Bream, Roach, and Salmon, only they are to be scaled, which must be done very lightly and carefully with a Knife. A Pike may also be thus dressed, the Slime being first scoured off with Water and Salt.

To souse Trouts.

TAKE a Quart of Water, a Pint of White Wine, and two Quarts of White Wine Vinegar, with Pepper, Salt, Nutmeg, Cinnamon, and Mace, an Onion stuck with Cloves, a little Lemon-peel, and a Faggot of sweet Herbs ; let these boil together a little while, and put in your Trouts, and boil them according to their Bigness ; then take them out of the Liquor to be cold, and put your Souse Liquor into a Stone Jar to cool : If 'tis not sharp add more Vinegar, and a little Salt, and keep your Fish therein ; if you would have them hot, you may take them out of the above Souse, when enough, and take for Sauce a little of the Liquor, some White Wine, an Anchovy washed clean, and some Mace, with Oysters and Shrimps, and Butter kneaded in Flour. Garnish with fried Smelts, and sliced Lemon, and serve it.

You may do Salmon, Pike, Mullet, and most other Fish the same Way ; only if you dress them to eat hot immediately, you may alter the Sauce if you please.

To make Virginia Trouts.

TAKE pickled Herrings, cut off their Heads, and lay the Bodies two Days and Nights in Water ; then washing them well, season them with Pepper, Cinnamon, Cloves, Mace, and a little red Saunders : Afterwards lay them close in a Pot, with a little chopp'd Onion strew'd over them, and cast between ever Layer ; when you have done thus put in

a Pint

a Pint of Claret, cover them with a double Paper ty'd on the Pot, and set them in an Oven : They are to be eaten cold.

To pickle Trouts.

PUT all Sorts of Spice, and a Faggot of sweet Herbs, into as much Water and Vinegar as will cover the Fish ; boil the Fish in them till it is enough, let it lie in the Pickle till you are disposed to eat it.

To marinate Trouts.

FRY them in a good Quantity of clarified Butter, Sewet, or Oil, till they are crisp, then lay them a draining in a Dish till they are cold ; then make a Marinade of White Wine and Vinegar, of each an equal Quantity ; put in Salt, whole Pepper, Nutmeg, Cloves, Mace, sliced Ginger, Winter-savoury, Sweet Marjoram, Thyme, Rosemary, a Bay-leaf, or a Couple of Onions ; boil these together for a Quarter of an Hour, put your Fish into a Stew-pan, pour the Marinade to them hot, put in a Pint of Oil, and slice in a Lemon-peel : It will keep a Month covered with the Liquor ; serve them with Oil, Vinegar, and Lemon.

To stew Trouts.

HAVING put three or four Trouts in a Dish, with better than a Quarter of a Pint of White Wine, and a Quarter of a Pound of Butter, with a little whole Mace ; then mince Thyme, Winter-savoury, and Parsley together, and put to them ; let them stew a Quarter of an Hour, then mince the Yolk of an Egg, and put in your Trouts ; when they are enough dish them, lay the Herbs on them ; pour the Liquor over them, and serve them up : Garnish with Barberies and Capers chopp'd.

Another Way.

WASH them in Vinegar and Water, let them lie in it a little while ; then put them into a Pan with a Cover ; add four or five Spoonfuls of Vinegar, as much White Wine, a good Quantity of Salt, a Stick of Cinnamon, some whole Mace, a few Cloves, some Sorrel, and a Faggot of sweet Herbs ; set this Pan into a Kettle of boiling Water, and keep it boiling for three Hours.

Thus may you dress Salmon, Carps, Eels, &c.

Another Way of dressing Trouts.

YOU must take two or three good Trouts, gut them at the Gills, scrape them, and wipe them well; then lay them on a Dresser-board, heat a Fire-shovel red-hot, pass it over them lightly several Times to harden them; then lard them with Slices of Bacon in Rows: Garnish the Bottom of a Stew-pan with Bards of Bacon, lay the Trouts upon them, cover the Stew-pan, put Fire over and under it; you must stir them now and then, to keep them from sticking; when they are well coloured, take away the Bacon, lay the Fish to soak in good Gravy, a little White Wine, and an Onion stuck with Cloves; stew these gently together, and season them in the Stew-pan: When a pretty deal of the Liquor is stewed away, and the Trouts are near enough, put Mushrooms, Truffles, and other Garnitures in Season, into Gammon Essence, and make a Ragoo; then dish your Fish, take away the Fat, pour your Ragoo about them; garnish with Artich oak Bottoms, or small Trout Collops, well larded, so serve them up.

To broil Trouts.

GUT them, wash them, and dry them in a Cloth, sprinkle them with melted Butter and Salt, then lay them on a Gridiron, over a gentle Fire, and turn them often: Make a Sauce of Butter, Salt, Pepper, Nutmeg, a little Flour, a little Vinegar and Water, an Anchovy, and a few Capers; keep moving these in a Stew-pan over the Fire till it becomes pretty thick, then dish your Fish, pour the Sauce over them, and serve them up.

You may also serve them with a Ragoo of Cucumbers, or of Mushrooms, and you may bind the Sauce with a Culis of Crawfish, but then you must put no Capers in the Sauce.

Another Way.

WHEN you have gutted, washed, and dry'd your Trouts, cut off their Heads and Tails, and sprinkle them with melted Butter, Pepper, and Salt; lay some green Fennel on your Gridiron, and placing the Trouts upon it, broil them over a slack Fire: Make a Sauce of some Cives and Parsley shred, then put them in a Stew-pan, with some Butter, and set it over a Stove; add a little Fish-Broth, and when near wasted away, two Anchovies, with a few Capers;

bind it with a Fish Cullis, pour it over your Trouts, so serve them.

To dress Haddock the Dutch Way.

BEING scaled and gutted, gash them with a sharp Knife into the Back bone on both Sides, and throw them into cold Water and Vinegar. They will boil in less than half an Hour, but that must be according to the Bigness, only boil them till they will come from the Bone; then, for your Sauce take Turnips, cut them as small as Yolks of Eggs, and boil them tender in Water and Salt. In *Holland* they boil them with the Fish, and they take very little more boiling than the Fish, because they are better than ours; but if you boil *English* Turnips, you must boil them a little before you put in your Fish; but you must not boil your Turnips so tender as if they were to eat with Beef or Mutton; then drain them from the Liquor, and put two or three Dozen of Turnips, according to the Bigness of your Dish, into a Pound of drawn Butter, and a little minced Parsley, so put your Haddocks into the Dish, and Sippets under them; and pour your Turnips and Sauce over them; throw a little minced Parsley about your Dish, so serve it. You may do Whittings, or Soals, the same Way.

To broil Haddocks.

SCALE them, gut and wash them clean, do not rip open the Belly, but take the Guts out with the Gills, dry them in a clean Cloth very well; if there be any Roe or Liver, take it out, but put it in again: Flour them well, and have a clear good Fire: Let your Gridiron be hot and clean, lay them on, turn them quick two or three Times for fear of sticking; then let one Side be enough, and turn the other Side; when that is done, lay them in your Dish, and have plain Butter in a Cup.

They eat finely salted a Day or two before they are dressed, and hung up to dry, or boiled with Egg Sauce. *New-castle* is a famous Place for salted Haddocks; they come in Barrels, and keep a great while.

To make Water-Soochey.

TAKE some of the smallest Plaice, or Flounders, you can get, wash them clean, cut the Fins close, put them in a Stew-pan; put just Water enough to boil them in, a little Salt, and a Bunch of Parsley: When they are enough, send

send them to Table in a deep Dish, with the Liquor to keep them hot, have Parsley and Butter in a Cup.

To roast a Chub.

SCALE your Chub, wash it well, and take out the Guts ; make a little Hole as near the Gills as you can, and cleanse the Throat ; afterwards, having put some sweet Herbs into the Belly, tie the Whole with two or three Splinters to the Spit, and roast it, basting the same often with Vinegar, or Verjuice and Butter, mixed with good Store of Salt : By this Means, the watery Humour, with which all Chubs abound, is effectually dried up. A Tench may be dressed after the same Manner.

To broil a Chub.

AFTER having scaled your Chub, cut off its Tail and Fins, wash it clean, and slit it through the Middle ; then give it two or three Cuts, or Scotches on the Back, with a Knife, and broil it on Wood Coals ; all the Time it is broiling, baste it with sweet Butter, mingled with a good deal of Salt, and a little Thyme shred very small.

To boil a Chub.

YOU must set a Kettle over the Fire, with Vinegar and Water, so much as will cover the Fish, and put Fennel therein, with good Store of Salt : As soon as the Water boils, slip in your Chub, being first scaled, gutted, and cleansed about the Throat : When it is enough, take it out, lay it on a Board to drain, and after an Hour's lying thus, pick all the Fish from the Bones : Then turn it into a Pewter Dish, set it over a Chafing-dish of Coals with melted Butter, and send it very hot to Table.

To cure, or pickle, Sturgeons from Hamburg.

TAKE a Sturgeon, gut it, and clean it very well within Side with Salt and Water, and in the same Manner clean the Outside, wiping both very dry with coarse Cloths, without taking any of the great Scales from it : Then take off the Head, the Fins, and Tail ; and if there is any Spawn in it, save it to be cured for Cavier ; when this is done cut your Fish into small Pieces of about four Pounds each, and take out the Bones as clean as possible, and lay them in Salt and Water for twenty-four Hours, then dry them well with coarse Cloths, and such Pieces as want to be rolled up, tie

tie them close with Bass Strings, that is, the Strings of Bark, which compose the Bass Mats, such as the Gardeners use, for that being flat, like Tape, will keep the Fish close in the boiling, which would otherwise break, if it was tied with Packthread; strew some Salt over the Pieces, and let them lie there three Days, then provide a Piece of Wicker made flat, and wide as the Copper, or Cauldron, you boil your Fish in, with two or three Strings tied to the Edges, the Ends of which should hang over the Edges of the Copper: The Pans we generally boil our Fish in, are generally shallow and very broad; then make the following Pickle, *viz.* one Gallon of Vinegar to four Gallons of Water, and to that Quantity put four Pounds of Salt; when this boils, put in your Fish, take care to skim off the Oil as it boils, and keep supplying the Liquor with hot Water as it boils away, or else the Sturgeon will be rusty; when it is boiled enough, take it out, and lay it in single Pieces, upon Hurdles, to drain, or upon such Boards as will not give an extraordinary Taste to the Fish; some will boil in this Pickle a Quarter of a Pound of whole black Pepper.

When your Fish is quite cold, lay it in clean Tubs, which are called Kitts, and cover it with the Liquor it was boiled in, and close it up to be kept for Use.

If at any Time you perceive the Liquor to grow mouldy, or begin to mother, pass it through a Sieve, add some fresh Vinegar to it, and boil it; and when it is quite cold, wash your Fish in some of it, and lay your Pieces afresh in the Tub, covering them with Liquor as before, and it will keep good several Months: This is generally eaten with Oil and Vinegar.

To prepare the Cavier, or Spawn of the Sturgeon.

WASH it well with Vinegar and Water, and then lay it in Salt and Water two or three Days; then boil it in fresh Water and Salt; and when it is cold put it up for Use: This is eaten upon Toasts of White Bread, with a little Oil.

To roast a Piece of fresh Sturgeon.

GET a Piece of fresh Sturgeon of about eight or ten Pounds; let it lie in Water and Salt six or eight Hours, with its Scales on; then fasten it on the Spit, and baste it well with Butter for a Quarter of an Hour, and after that drudge it with grated Bread, Flour, some Nutmeg, a little

little Mace, powdered Pepper, Salt, and some sweet Herbs dry'd and powder'd, continuing drudging and basting it till it is enough; then serve it up with the following Sauce, *viz.* one Pint of thin Gravy and Oyster-liquor, with some Horseradish, Lemon-peel, a Bunch of sweet Herbs, some whole Pepper, and a few Blades of Mace, with a whole Onion, an Anchovy, a Spoonful or two of Liquid Catchup, or some Liquor of pickled Walnuts, with half a Pint of White Wine; strain it off, and put as much Butter as will thicken it; to this put Oysters parboiled, Shrimps or Prawns pick'd, or the Inside of a Crab, which will make the same Sauce very rich; then garnish with fry'd Oysters, Lemon sliced, butter'd Crabs, and fry'd Bread cut in handsome Figures, and pickled Mushrooms.

Note. If you have no Catchup, you may use Mushroom Gravy, or some of the Travelling Sauce mentioned in this Book, or else a small Tea Spoonful of the dry Pocket Sauce.

To roast a Fillet or Collar of Sturgeon.

TAKE a Piece of fresh Sturgeon, gut it, take out the Bones, and cut the fleshy Part in Length, about seven or eight Inches; then provide some Shrimps, chopp'd very small, with Oysters, some Crumbs of Bread, and such Seasoning of Spice as you like, with a little Lemon-peel grated; when this is done, butter one Side of your Fish, and strew some of your Mixture upon it; then begin to roll it up as close as possible, and when the first Piece is rolled up, then roll upon that another, prepared as before, and bind it round with a narrow Fillet, leaving as much of the Fish apparent as may be; but you must remark, that the Roll should not be above four Inches and a half thick; for else one Part would be done enough before the Inside was hardly warmed; therefore, we have sometimes parboiled the inside Roll before we begin to roll it.

When it is at the Fire, baste it well with Butter, and drudge it with sifted Rasplings of Bread. Serve it with the same Sauce as directed for the former.

A Piece of fresh Sturgeon boiled.

TAKE a Rand of Sturgeon, and prepare as much Liquor to boil it in as will cover it; that is, take a Pint of Vinegar to about two Quarts of Water, a Stick of Horseradish, two or three Bits of Lemon-peel, some whole Pepper,

Pepper, a Bay-leaf or two, and a small Handful of Salt, boil your Fish in this till it is enough, and serve it with the following Sauce.

Melt a Pound of Butter, then add some Anchovy Liquor, some Oyfter Liquor, White Wine, some Catchup boiled together, with whole Pepper, and Mace strained; put to this the Body of a Crab, and serve it with a little Lemon-juice. You may likewise put in some Shrimps, the Tails of Lobsters cut to Pieces, stewed Oyfters, or Crawfish, cut into small Pieces. Garnish with pickled Mushrooms, and roasted, or fry'd, Oyfters, Lemon sliced, and Horse-radish scraped.

To fry Sturgeon.

TAKE a Rand of fresh Sturgeon, and cut it into Slices about half an Inch thick, wash it, and fry it brown in clarify'd Butter; when it is fry'd it will look as if it was ribbed; then take up the Sturgeon, and clean the Pan; and put in some Claret, Salt, an Anchovy, and beaten Saffron, put in your Sturgeon, fry it again in these, and when half the Liquor is wasted, put in a Piece of Butter, Nutmeg, and Ginger grated, and Lemon minced; rub the Dish with a Clove of Garlick, dish it, garnish the Dish with Lemon.

To broil Sturgeon.

BROIL your Sturgeon either in a whole Rand, or cut into Slices an Inch thick; salt them, steep them in sweet Oil and Wine Vinegar, broil them on a gentle Fire, and baste them with the Oil and Vinegar that they were steeped in, with Sprigs of Rosemary, Thyme, and Parsley; when it is broiled, serve it up with the Dripping it was basted with, and some of the Branches of Rosemary: Or you may baste it with Butter, and serve it up with Butter and Vinegar, beaten up with Slices of Lemons, or Juice of Orange.

To dress Sturgeon in Haricot with Turnips.

BOIL your Sturgeon in Water, with Salt, Pepper, Cloves, Onions, and Thyme, and you may pour in some Broth, and then you must fry your Sturgeon brown with Lard; then you must clear it from the Fat, and put it into a Cullis that you have ready prepared, with Turnips and a little Gammon of Bacon cut into Slices, or chopp'd small:

small: It may be served with Lemon-juice, and set out with Marinade, or some other Garniture.

To dress Sturgeon à la Sante Manebout.

CUT your Sturgeon into thick Slices, and stew them leisurely in Milk, White Wine, a little melted Lard, with a Bay-leaf, and all well seasoned with the usual Seasonings; then take them out, drudge them with grated Bread, and broil them on a Gridiron, and serve them up upon a Sauce of Anchovies, Capers, Chibbois, and Parsley, shred a-part, good Gravy, a Clove of Garlick, and a Drop of Oil.

To marinate Sturgeon.

LET your Sturgeon be fresh, cut it into Joles and Rands, wash it well, wipe it dry, flour it, and fry it in four Gallons of Rape Oil clarified; when it is fried brown and crisp, put it into Trays, then pack your Sturgeon in them, in the same Manner that you do boiled Sturgeon that is kept in Pickle, with two Gallons of White Wine, and three Gallons of White Wine Vinegar, with half a Dozen Handfuls of Salt, three Ounces of sliced Ginger, six Ounces of whole Pepper, and four Ounces of whole Mace; put the Sturgeon into your Casks or Vessels, pour the Pickle upon them; and when you serve it, do it with some of its own Pickle, the Spices on it, and Slices of Lemon.

To soufe Sturgeon.

DR A W the Sturgeon, and divide it down the Back in equal Sides and Rands, put it into a Tub with Water and Salt, wash and cleanse it well, bind it up with Tape or Bafs; and boil it in Water, Vinegar, and Salt, but take care not to boil it too tender, take it up, and lay it to cool, then pack it up close with the Liquor it was boiled in.

To make Welsh Sturgeon.

SE A S O N a Leg of Beef with Salt, white Pepper, beaten Mace, Sweet Marjoram, Winter savoury, Thyme, Penny-royal, and Parsley, shred small; some Lemon-peel, and a small Onion; bone a Neat's Foot, and cut it into Dice, or Diamond-wise, and lay it so together in the Pan; put to it as much Water as will just cover it, set it in an Oven, and bake it till it is tender; make a Dinner of it, then pick it all out of the Liquor, clean from the Bones, and when

when it is cold, shred it very small with Beef Sewet ; then pound it in a Stone Mortar, and squeeze it into a Venison Pot, and put to it the Fat that came off when it was first baked, and set it into a cool Oven for an Hour.

Roaches broiled.

BROIL the Roaches on a Gridiron after they have been soaked in Butter : Fry the Livers in a Pan with a little Butter, in order to be beaten in a Mortar, and passed through the Strainer : Then put a Cullis to your Fish, season'd with Salt, white Pepper, and Orange or Lemon-juice : Before they are dressed rub the Dish with a Shalot, or a Clove of Garlick.

To boil Roaches.

SC A L F, draw, wash, and cleanse your Roaches well, wipe them dry with a Cloth, give them three or four Scotchies with a Knife, to the Bone, only on one Side ; then put into a Stew pan as much stale Beer, Vinegar, and Water, with a little White Wine, as will cover the Fish : Then put in a Handful of Salt, a Bunch of Rosemary, Winter-savoury, Thyme, and Parsley, and a Handful of Horse-radish Root slic'd ; then set the Stew-pan over a quick Wooden Fire, and boil the Liquor up to a Height.

To fry Roaches.

GU T, scale, and wash them in Salt and Water, and wipe them clean with a Napkin ; then flour them, and fry them in fresh Butter till they are brown and crisp ; then take them out, and lay them in a heated Dish ; set them before the Fire to keep ; pour off the Butter you fry'd them in ; then in other Butter fry Sage and Parsley crisp, and lay them on your Roaches. In the mean Time, let some Butter be beaten up, with a few Spoonfuls of scalding hot Water, in which an Anchovy has been dissolved, and pour this Sauce over your Roaches : Garnish the Dish with Parsley and Strawberry-leaves, and serve it up.

To marinate Roaches.

GE T Roaches, steep them in Oil, Wine, and Lemon-juice, and other usual Seasonings, then bread them well, and bake them in a gentle Oven, so as they may take a fine Colour : Afterwards they are to be neatly dressed in a Dish, and garnished with fried Bread, and green Parsley.

Roaches

Roaches en marinade.

GUT your Roaches, cut off their Heads, and take off some Slices; then put them in a Dish or Stew-pan, with some Bay-leaves, seasoned with Pepper and Salt; add the Juice of a Couple of Lemons, or else a Dash of Vinegar; let them marinate for an Hour or two; when marinated, take them out of the Marinade, and wipe them dry between two Linen Cloths, strew them with Flour, and fry them in drawn Butter: When they are fried and pretty brown, take them out, and let them drain: Put a Napkin folded up in the Dish, place them handsomely upon it, and serve them up hot for *Hors d' Oeuvres*.

Roaches in Slices.

GUT your Roaches, and fry them; then cut off their Heads, and take the Slices, which you may place in a Dish for an Entry, pouring over them a small Ragoo of Crawfish or Oysters, or else a white Sauce.

To broil Shads.

THES E Fish are to be well scaled and cut: Afterwards, having rubbed them with Butter and Salt, broil them on a Gridiron, till they come to a fine Colour: They are to be dished with Sorrel and Cream, adding Parsley, Chervil, Chibbol, Salt, Pepper, Nutmeg, and sweet Butter: They may also be served up with a Ragoo of Mushrooms, or a brown Sauce with Capers: Or you may serve it with Butter, Cives, and Parsley minc'd, and Capers toss'd up in a Sauce-pan, with the usual Seasonings, and the Sauce thickened with the Liver of the Shad bruised, or else with a Crawfish Cullis, or some other meagre Cullis.

To boil Shads.

HAVING scaled and cut them, let them boil in White Wine, with Vinegar, Salt, Pepper, Cloves, a Bay-leaf, Onions, and green Lemon, and send them to Table on a Napkin.

To dress a Shad au Court-Bouillon.

AFTER having scaled and scored it, boil it in White Wine, with a little Vinegar, Salt, Pepper, Bay-leaf, Onions stuck with Cloves, Slices of Lemon, and a Lump of Butter;

Butter; when it is boiled, serve it dry on a Napkin for a Dish of the first Course.

To fry Smelts.

LAY them to marinate in Vinegar, Salt, Pepper, Bay-leaves and Cives, then dry them well with a Linnen Cloth, drudge them well with Flour, and very fine Crumbs of Bread, dry them, and serve them up hot with fry'd Parsley.

To dress Smelts au Court-Bouillon.

WHEN you have laid them in a Stew-pan, put to them some White Wine, sliced Lemon, Pepper, Salt and Bay-leaf; when they are enough, serve them on a Napkin with green Parsley, or else with a Ramolade.

To marinate Smelts.

PUT a Quart of Sallad Oil into a Frying-pan, when it is hot, put in the Smelts, and as it waxes supply it with more; and put in also some Bay-leaves in the Oil the Fish was fry'd in, and put some Claret into an Earthen Pan; put the fry'd Leaves into the Bottom of it, and let some of them lie above; slice an Ounce of Ginger and Mace, and an Ounce of Nutmeg; put in some White Wine and Cloves, and then put in your Fish, so that the Bay-leaves and Spices may cover them, and serve them with Bay-leaves and Spices.

To stew Smelts.

YOUR Smelts being laid in a deep Dish, put to them a Quarter of a Pint of White Wine, some whole Pepper, a little Thyme, Winter-savoury sliced small, and a Quarter of a Pound of Butter, with the Yolks of three or four Eggs minc'd, let them stew together, turn them now and then with the Fish, and when they are enough, serve them up on Sippets. Garnish with pickled Barberries.

Another Way to stew Smelts.

PUT them in a Sauce-pan with Butter, White Wine, Nutmeg, fry'd Flour, and Pieces of green Lemon: When you serve them up to Table, do it with Capers and Lemon-juice.

Another Way.

YOU may fry them, and serve them up in a Sauce of burnt Butter, dissolved Anchovies, white Pepper, and Orange-juice.

Weavers stewed.

TAKE some Weavers, gut, wash, and wipe them dry, put a Lump of Butter into a Stew-pan, with Parsley and green Onions, cut small, and seasoned with Pepper and Salt, sweet Herbs, and fine Spice; then put in your Weavers, placed upon hot Cinders, to take a Taste; turn them now and then, place them handsomely in a Dish, or Baking-pan, and strew them both with Crumbs of Bread and *Parmesan* Cheese; send them to the Oven to take a Colour; when they are done, and well coloured, serve them up hot, with Lemon-juice over them for an Entry.

Weavers fried.

GUT them, wash, and wipe them, flash them on the Back, flour and fry them in clarified Butter; when fried and well coloured, take them up, let them be drained, dish them, garnish with fried Parsley, and serve them hot: Or you may serve them with a Caper-sauce, made as follows: Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour, then put in Mushrooms, Cives, and Parsley, minc'd small; add a little Fish-Broth, Salt, and Pepper, then put in your fry'd Weavers, and let them simmer together a little while: Then dish your Weavers, put some Capers into the Sauce, and some Cullis of Crawfish, or brown Cullis; pour this over the Weavers, and serve them up.

To broil Weavers.

GUT them, and wash them clean, dry them in a Cloth, flour them, then broil them, and have melted Butter in a Cup. They are fine Fish, and cut firm.

When you prepare them you must take care not to hurt yourself with the two sharp Bones in the Head.

Another Way.

GUT, wash, and dry them in a Cloth, score them on the Sides, rub them well over with Butter and Salt, lay them on a Gridiron over a gentle Fire, turn them often that they may take a good Colour. Blanch the Hearts of half a

Score Lettuces in hot Water, put them in cold Water, then squeeze them out with your Hand, one by one: Put a Piece of Butter about the Bigness of an Egg into a Sauce-pan, put in a little Flour, and brown it; keep moving it till it is so: Cut the Lettuces in two, put them into the Sauce-pan, and when they have had four or five Turns, put in a little Fish-Broth, with Salt, Pepper, and a Faggot of sweet Herbs, and let them simmer a-while over a slack Fire. When all is done enough, take off the Fat, put in some Cullis of Crawfish, pour the Ragoo into your Dish, lay the Fish upon it, and serve away hot.

You may also serve them with a Cullis of Crawfish, or an Anchovy Sauce, or with a Ragoo of Mushrooms or Truffles.

To dress Weavers with Oysters.

GUT, wash, and dry your Weavers in a Cloth; then having put a Pint of White Wine, a little Fish-Broth, and Butter, into a Sauce-pan, season your Fish with Salt, Pepper, and Spices; lay them handsomely in the Sauce-pan, with a Bay-leaf, two or three Slices of Lemon, a little Parsley, and a Couple of Onions; then brown some Butter with a little Flour in another Sauce-pan; pour the Liquor from your Weavers into this Butter, make it just boil; then pour it back again into the Sauce-pan, to the Weavers, and let them stew in it. When they are stew'd enough, drain them well, dish them, pour on them a Ragoo of Oysters, which you are to prepare in the mean Time, as follows: Open your Oysters, lay them in a Sieve to drain over a Pan to save the Liquor: Brown a Piece of Butter in a Sauce-pan, with a Pinch of Flour, stirring it with a wooden Spoon, till it is brown; then put in Bits of Crusts of Bread, as big as your Fingers, and then put in your Oysters; let them have five or six Turns over a Stove, season them with Pepper, Cives, and Parsley; put to them some of their own Liquor, and some Fish-Broth, of each a like Quantity, to moisten them; let them have a Heat over the Fire, but let them not boil.

To roast Weavers.

HAVING gutted, wash'd, and dry'd them, lard them with Bits of Eel and Anchovies; put them on Skewers, and fasten them to the Spit; roast them, put a Quarter of a Pint of Fish-Broth, and a little Vinegar into the Dripping-pan, with Salt, Pepper, Slices of Lemon, Slices of Onion and whole Cives: Baste them as they roast with this Marinade.

Marinade. While they are roasting, make for them the Sauce following: Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour, and having minc'd a Couple of Mushrooms, a raw Truffle, some Cives and Parsley, each by themselves, put into your Butter in the Sauce-pan first the Cives, next the Parsley, then the Mushrooms and Truffle: Let these have three or four Turns over the Fire, then put in a little Fish-Broth, seasoned with Salt and Pepper, to moisten them, and let them stand a little over a slack Fire to simmer: When it is wasted away as much as you think convenient, put in a few Capers and an Anchovy, and add some Cullis to thicken it; then dish the Weavers, pour the Sauce over them, and serve them up.

If you please you may lard them with Bacon instead of Eel and Anchovy, and then baste them with the following Liquor; put a little Essence of Ham and Vinegar into your Dripping-pan, season'd with Salt, Pepper, Butter, Slices of Lemon and Onions sliced, and whole Cives. When they are roasted enough, lay them in your Dish, pour Essence of Ham over them, and serve hot.

To marinate a Dab or Sandling.

CUT your Fish along the Back, to the End that the Pickle may penetrate the same: When it is marinated bread it well with Chippings season'd, and bake it in an Oven. Garnish your Dish with Petty-patties.

Dab in a Sallad.

LET your Dab be boiled in a Pickle after the usual Manner, and when cold, cut into Fillets, with which you are to garnish a Plate, and a small Sallad; seasoning the Whole with Salt, Pepper, Vinegar, and Oil.

Or you may dress them with Anchovy Sauce, and serve them up, when cold, on a Napkin, for Intermess. You may also bake them in a Pye like Turbuts: Or you may leave your Dab entire, and serve it up hot with white Sauce and Cream, for a Side-dish.

To stew Gudgeons.

AFTER having put an equal Quantity of Wine and Water over a Fire in a deep Dish, put in a Race of Ginger shred, a Nutmeg quartered, a little whole Mace, a little Salt, and a Faggot of Marjoram, Thyme and Parsley; let these boil a little, then put in your Gudgeons; put in
some

some Butter, make them boil a-pace; when they are enough, pour out all the Liquor into a Pipkin, and set it on the Fire with the Spice and Herbs that were in before; then mince a Handful of Parsley, with a little Thyme and Fennel, and boil them in the Fish-Broth: Afterwards beat the Meat of a Couple of Crabs, the Carcass of a Lobster, the Yolks of three Eggs, with a Ladle of drawn Butter, and some of the Fish-Broth, and put it into the Pipkin, and keep stirring it till it thickens, then dish your Gudgeons on Sippets, pour your Sauce over them, and serve them up.

To bake a Lump.

YOU may either flea your Lump, or not; cut it in two Pieces, and part it on the Sides; season it with Salt, Pepper, and Nutmeg; lay it in the Pye; lay on a Bay-leaf, or two, three or four Blades of Mace, and an Orange cut in Slices, Barberries, Grapes, Gooseberries, and Butter; close it up, bake it, liquor it with beaten Butter.

To fry a Lump.

FLEA the Lump, split it, divide it, and cut each Side into two Pieces; season it with Salt, Pepper, and Nutmeg; fry it in clarify'd Butter, made very hot; dish it with Slices of Oranges, Barberries, Grapes, Gooseberries, and Butter.

To roast a Lump.

FLEA it, and cleanse it well on the Inside; season it with Salt, Pepper, Mace, and Nutmeg; put an Onion and Bay-leaf into the Belly of it; roast it, and serve it up with Butter and Slices of Lemon.

To souse Lumps.

CLEAN, scrape, and scald your Lumps very well, boil them in their Skins; then take the Tails of Lobsters, large Oysters, Prawns, and the Yolks of hard Eggs, and mince them together with sweet Herbs; then add to them grated Bread, Salt, Ginger, Mace, Cloves, and Nutmeg; and, if you please, an Anchovy for every Lump; put these into the Bellies of the Lumps, and boil them in Vinegar, White Wine, Water, and Salt; serve them to the Table with some of the Liquor.

To dress Mackarel.

GUT and wash your Mackarel, then either slit or gash them down the Back, that they may take the Seasoning, then lay them a-while in Oil, Salt, Pepper, and Fennel; then wrap them up in the Fennel; lay them on a Grid-iron, and broil them: Make a Sauce for them of clarified Butter, sweet Herbs shred very small, Salt, Nutmeg, Gooseberries, Fennel, a little Vinegar and Capers.

Or you may serve them up with clarified Butter, Salt, Pepper, a little Vinegar, and fry'd Parsley.

They may also be serv'd in a Soop, being first fry'd in clarify'd Butter, and then set a simmering in good Fish-Broth, or Broth of Herbs. Garnish with a Ragoo of Mushrooms, and some Capers.

To pickle Mackarel.

AFTER having slit your Mackarel in Halves, take out the Roes, gut, clean, and strew Salt over them, and lay one on another, the Back of one to the Inside of another, so let them lie two or three Hours; then wipe every Piece clean from the Salt, and strew them over with beaten Pepper, and grated Nutmeg; let them lie two or three Hours longer; then fry them well, take them out of the Pan, and lay them on coarse Cloths to drain; when cold put them in a Pan, and cover them over with a Pickle of Vinegar boiled with Spice, and a little Bit of Lemon-peel, when it is cold.

Another Way.

CUT your Mackarel in Pieces, season them as for Potting, and rub it in well, fry them in Oil, or clarified Butter; then lay them on Straw by the Fire to drain; when cold put them in Vinegar, and cover them with Oil, dry them before you season them: They will keep, and are extremely good.

To broil Mackarel.

HAVING drawn the Mackarel at the Gills, wash and dry them, then salt and broil them with Mint and green Fennel on a soft Fire, and batte them with Butter and Vinegar, or Oil and Vinegar, with Rosemary, Thyme, and Parsley; dish it up with beaten Butter, Slices of Lemon or Orange.

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They may be done with a Stuffing made of Parsley, Butter, Pepper, Salt, Crumbs of Bread, Nutmeg, and the Liver, mixed together, with the Yolk of an Egg, and put into the Belly where the Roe came out.

Another Way to broil Mackarel.

CUT off their Heads, gut them, wash them clean, pull out the Roe at the Gills, boil it in a little Water, then bruise it with a Spoon, beat up the Yolk of an Egg with a little Nutmeg, a little Lemon-peel cut fine, a little Thyme, some Parsley boil'd, and chopp'd fine, a little Pepper and Salt, and a few Crumbs of Bread; mix all well together, and fill the Mackarel; flour it well, and broil it neatly; let your Sauce be plain Butter, with a little Catchup, or Walnut Pickle.

To roast Mackarel.

ROAST them with Fennel, after they are roasted open them, and take out the Bone; then make a good Sauce with Butter, Parsley, and Gooseberries, all seasoned; soak your Mackarel, a very little, with your Sauce, then serve them hot.

To fry Maids.

AFTER you have skinn'd them, put them into boiling Water, seasoned with Salt, let them lie a-while, then take them out, and dry them with a Cloth, flour them, beat the Yolks of half a Score of Eggs, and the Whites of four, with a little Canary, Flour, Salt, Ginger, Nutmeg, and a little Parsley boiled green, and minced small, beat them till the Batter is pretty thick; put clarify'd Butter into a Frying-pan, make it hot, dip your Maids in the Batter, and fry them brown and crisp; dish them, let the Sauce be Butter, Vinegar, the Livers of the Fish, and Nutmeg, beaten together; fry a good Quantity of Parsley crisp and green, and strew all over the Fish.

To bake Gurnets.

DRAW them, cut off their Heads; rub a Tart-pan or Dish with Butter, seasoned with Pepper, Salt, some Spice, Cives, shred Parsley, and savoury Herbs; lay the Gurnets in the Tart-pan or Dish, and lay the same Seasoning over as you did under, then sprinkle melted Butter over them, and drudge them over with Bread crumbled very fine, put them into an Oven. Against they are baked,

baked, prepare a hash'd Sauce for them thus : Take Mushrooms, Truffles, Cives, and Parsley, shred them, season them with Salt and Pepper, moisten them with Fish-Broth, and set them a simmering over a gentle Fire : When it is enough, thicken it with a Cullis of Crawfish ; when your Gurnets are baked brown, pour this Sauce into your Dish, lay the Gurnets round it, and serve them for the first Course.

To broil Gurnets with Anchovy Sauce.

CUT off their Heads, dip them in melted Butter and Salt, and broil them over a Fire not too fierce : Put fresh Butter, a little Flour, and a whole Leek, into a Sauce-pan, season with Salt, Pepper, and Nutmeg, moisten it with Vinegar and Water, put in a Couple of Anchovies, keep it continually shaking over the Fire till the Fish are enough, dish them, pour on the Sauce, and serve them hot.

To broil Gurnets with Crawfish Cullis.

THIS is done the same Way as with Anchovies, only leaving out the Anchovies, and pouring some Crawfish Cullis on the Fish when dished up.

To boil a Gurnet.

DRAW it, and wash it well, boil it in Water and Salt, and a Bundle of sweet Herbs ; when it is enough, take it up, and put it into a Dish, with Sippets under it, over a Chafing-dish of Coals, then make a Sauce of Verjuice, Butter, Nutmeg, Pepper, and the Yolks of two Eggs, and pour over it, and serve away. Garnish as you please.

To boil Breems.

HAVING wash'd and dry'd them with a Cloth, then open them, gut them, wipe their Insides clean with a Cloth, but do not wash the Insides ; give them three Scores with a Knife to the Bone on one Side only ; boil them in as much Water, White Wine, hard stale Beer, and Vinegar, as will just cover them ; season with a good Handful of Salt, a Faggot of Winter-savoury, Rosemary, Thyme, and Parsley, and a Handful of Horse-radish Root scraped ; put them not in till the Liquor boils up to the Height. For the Sauce, beat up Butter with a little of the Liquor ; drain your Fish, dish them, pour the Sauce over them, scrape over them Horse-radish and powdered Ginger. Garnish the Dish with Slices of Lemon, and serve it up.

To broil a Bream.

GET a Bream, scale and draw it, notch the Side of it, dip it in melted Butter, lay it on a Gridiron, and baste it frequently with melted Butter; make a brown Sauce with Anchovies, Capers, Cives, and Parsley, tofs'd up in a Sauce-pan with a little Butter; then put in a little Fish-Broth, and thicken it with a Cullis that is to be thrown on the Fish, but do not put the Anchovies in till you are going to serve; when it is broiled enough, serve it up with the aforesaid Sauce.

You may also serve it up with a white Sauce, made as you will see in the Receipt for a broil'd Barbel: You may also serve it with a good Sauce of Herbs.

To stew a Bream.

HAVING scaled and washed your Bream well, preserve the Blood to stew it in, put to it Red Wine, two or three Slices of a Race of Ginger, the Pulp of three Quarters of a Pound of Prunes boiled, and strained into the Broth, Salt, Vinegar, a Couple of Anchovies, some Root of Horseradish stamp'd and strain'd, and some sweet Herbs; let there be no more Liquor than will just cover your Fish and other Ingredients; when it is enough, make a Sauce with Butter, a little of the Bream Liquor; beat them up together, then dish your Fish, pour the Sauce upon it, garnish the Dish with Oranges, Lemons, and Barberries, and serve it up.

Another Way to stew a Bream.

HAVING scaled and cleansed your Bream; put it into a Stew-pan, either Whole or in Pieces, stew it in White Wine, Water, and Beer Vinegar, as much as will just cover it, with Salt, Pepper, a Bay-leaf, whole Cloves, and Mace, a Faggot of Rosemary, Winter-savoury, Sweet-marjoram, Thyme, Parsley, an Onion cut in Halves, and some Butter: When it has stewed enough, dish it on Sippets, with Spice, and some Lemon; beat up Butter with some of the Liquor, and pour over it: Garnish it with grated Bread, &c. and serve it up.

To fry Whittings.

WASH and gut your Whittings, then skin them, and turn their Tails into their Mouths, to lie round; season them with Salt and Pepper; steep them in Vinegar, flour them, and dip them in Batter, then fry them.

To dress Whittings the Dutch Way.

SCALE and gut your Whittings, gash them in the Back-bone with a Knife, on both Sides, and throw them into cold Water; let them lie an Hour, then boil them in Water, Vinegar, and Salt; then for your Sauce take Turnips, and cut them in Pieces about the Bigness of Yolks of Eggs, and boil them tender in Water and Salt, then drain them, and put them into drawn Butter, and Parsley, minced fine; then dish your Whittings on Sippets, and pour your Turnips and Sauce over them, strew some shred Parsley about the Dish, and serve it up.

You may dress Soals the same Way.

To stew Whittings.

PUT into deep a Dish an equal Quantity of White Wine and Water, put in a Blade or two of Mace, a Nutmeg quarter'd, a Race of Ginger sliced, and a Faggot of sweet Herbs, and Salt; set it over a Fire, and make it boil a little while; then lay in your Whittings in the Order you intend to serve them, put in some Butter, make them boil pretty fast; when they are boiled enough, pour away all the Liquor from them into a Pipkin, and set it on the Fire, with the Spice and sweet Herbs that were in it before; mince a Handful of Parsley with a little Thyme and Fennel, and put them into the Fish-Broth; then take the Carcass of a Lobster, with the Meat of two Crabs, and the Yolks of three Eggs, and a Ladleful of drawn Butter; beat all these well together with some of the Liquor, put them into the Fish-Broth, and stir them together till it thickens; then dish the Whittings in another Dish upon Sippets, pour on your Sauce, and serve it up: After the same Manner you may dress Smelts and Gudgeons.

Another Way.

SCRAPE and wash your Whittings, slit them down the Back, cut off their Heads, take out the Bones, and spread them on a Table or Dresser, and lay a good Fish
Farce

Farce over them, and roll them up, and stew them in good Fish-Broth, season'd with Salt, Pepper, Spices, Nutmeg, &c.

To boil Whitings do them after the Manner of boiling Flounders or Plaice.

To dress fresh Herrings.

GUT them through the Gills, wash them, rub them over with melted Butter, drudge them with Crumbs of Bread, and broil them on a Gridiron: Make your Sauce of Vinegar, Butter, Salt, Pepper, and Mustard. Or else you may brown some Butter, and shred some sweet Herbs very small, and put into it; season with Vinegar, Salt, Pepper, Anchovies, and Capers.

To bake Herrings.

TAKE an hundred Herrings, put them into a Pan, and cover them with three Parts Water and one Part Vinegar, with a good deal of All-spice, some Cloves, a Bunch of sweet Herbs, two whole Onions, and a few Bay-leaves, tie them down close, and bake them; when they come out of the Oven, heat a Pint of Red Wine scalding hot, and put to them, then tie them down again, and let them stand four or five Days before you open them, and they will be very firm and fine.

Another Way to bake Herrings.

GET some Herrings, wash them, and strew them with Salt, put them into a deep glazed Pot, season them with whole Pepper, Mace, Onions, and Bay-leaves to your Taste; pour as much good Vinegar to them as will cover them, then tie strong Brown Paper over the Pot they are in, and let them stand all Night in the Oven with Bread. They will keep good a Month at least.

To broil Herrings.

SCALE them, gut them, cut off their Heads, wash them clean, dry them in a Cloth, flour them, and broil them, but first score them across with your Knife; take their Heads and mash them, boil them in Small Beer or Ale, with a little whole Pepper and Onion: Let it boil a Quarter of an Hour, then strain it, thicken it with Butter and Flour, and a good deal of Mustard: Lay the Fish in the Dish, and

pour the Sauce into a Bason, or plain melted Butter and Mustard.

To fry Herrings.

SCALE them, gut them, cut off their Heads, wash them clean, dry them in a Cloth, flour them, and fry them in Butter; have ready a good many Onions peel'd and cut thin. Fry them of a light Brown with the Herrings; lay the Herrings in your Dish, and the Onions round, with Butter and Mustard in a Cup. They must be done with a quick Fire.

To dress Red Herrings with Cabbage.

BOIL your Cabbage tender, then put it into a Sauce-pan, and chop it with a Spoon; put in a good Piece of Butter, let it stew, stirring it lest it should burn: Take some Red Herrings and split them open, and toast them before the Fire till they are hot through. Lay the Cabbage in a Dish, and lay the Herrings on it, and send it hot to Table.

Or you may pick your Herrings from the Bones, and throw the Meat over your Cabbage: Hold the hot Salamander over the Dish a little, and serve away quick.

To pickle Herrings or Mackarel.

CUT off the Heads and Tails of your Fish, gut them, wash them, and dry them well; then take two Ounces, and a Half of Salt-petre, three Quarters of an Ounce of Jamaica Pepper, and a Quarter and half Quarter of white Pepper, and pound them small; an Ounce of sweet Marjoram and Thyme chopp'd small; mix all together, and put some within and without the Fish; lay them in an Earthen Pan, the Roes at Top, and cover them with White Wine Vinegar, then set them into an Oven, not too hot, for two Hours. This is for Fifteen; and after this Rule do as many as you please.

To pickle Smelts to exceed Anchovies.

YOUR Fish being wash'd and gutted clean, lay them in Rows, and put between every Layer of Fish, Pepper, Nutmeg, Mace, Cloves, and Salt, well mix'd, and four Bay-leaves, powder'd Cochineal, and Petre-salt, beat and mix'd with Spice; boil Red Wine Vinegar enough to cover them, and put to them when quite cold.

To fry Muscles.

PUT them in a Pot that has as much boiling Water as will cover them; when they are scalded take off their Beards, and wash them in warm Water, dry them with a Cloth, and flour them; fry them crisp, beat up some Butter with the Juice of Lemon, fry some Parsley crisp and green, strew it over them, pour the Butter upon them, and serve them up.

To stew Muscles.

WASH them clean, boil them in Beer and Salt, then take them out of the Shells, take off their Beards, cleanse them, and look under the Tongue for a Crab, if you find one throw that Muscle away, though some People will only pick out the Crab and eat the Muscle: Then fry them in Butter, pour the Butter out, and put into their own Liquor a Piece of fresh Butter, a little White Wine, Salt, slic'd Orange, the Yolks of three or four Eggs, and some sweet Herbs shred small; give all these a Walm or two in a Sauce-pan, and serve them up in Scollop Shells.

Another Way to stew Muscles.

CLEAN your Muscles, and wash them from the Sand in two or three Waters, put them into a Stew-pan, cover them close, and let them stew till all the Shells are opened, then take them out one by one; and to a Quart of Muscles put a Pint of Liquor, and a Quarter of a Pound of Butter, rolled in a little Flour: When they are enough, have some Crumbs of Bread ready, and cover the Bottom of your Dish thick, grate half a Nutmeg over them, and pour the Muscles and Sauce all over the Crumbs, and send them to Table.

Another Way.

STREW them as above, and lay them in your Dish; strew your Crumbs of Bread thick all over them; then set them before a good Fire, turning the Dish round and round, that they may be brown all alike; keep basting them with Butter, that the Crumbs may be crisp, serve it for a Side-dish. You may do Cockles the same Way.

To pickle Muscles.

GET some fresh Muscles, wash them very clean, and put them in a Pot over the Fire till they open; then take them out of their Shells, pick them clean and lay them to cool; then put their Liquor to some Vinegar, whole Pepper, Ginger sliced thin, and Mace; set it over the Fire; when it is scalding hot, put in your Muscles, and let them stew a little, then pour out the Pickle from them, and when both are cold, put them in an Earthen Jug, and cork it up close; in two or three Days they will be fit to eat. Cockles are done the same Way.

To stew Scollops.

BOIL them very well in Salt and Water, take them out and stew them in a little of the Liquor, a little White Wine, a little Vinegar, two or three Blades of Mace, two or three Cloves, a Piece of Butter rolled in Flour, and the Juice of a *Seville* Orange; stew them well, and serve away.

To stew Cockles.

TAKE them out of the Shells, wash them well with Vinegar, broil or broth them before you take them out of the Shells, then put them in a Dish with a little Claret, Vinegar, a Handful of Capers, Mace, Pepper, a little grated Bread, minced Thyme, Salt, and the Yolks of two or three hard Eggs minced; stew all together till you think them enough; put in a good Piece of Butter, shake them well together, heat the Dish, rub it with a Clove of Garlick, if you like it, and put two or three Toads of white Bread in the Bottom, laying the Meat on them. Crawfish, Prawns, or Shrimps, are excellently good the same Way, being taken out of their Shells, and make Variety of Garnish with the Shells.

Another Way.

HA VING got some Cockles, stew them with Claret, Capers, Rose, or Elder Vinegar, Wine Vinegar, large Mace, gross Pepper, grated Bread, minced Thyme, the Yolks of hard Eggs minced, and Butter; stew them well together.

Thus you may stew Scollops, but leave out Capers.

To dress Tunnies.

YOU may dress them in Slices, or Fillets, with *Peur Man's Sauce*. viz. Shalot cut small, White Pepper, Vinegar, and Oil, or in a Sallad with Ramolade.

Or they may be broiled on a Gridiron, first rubbing with Butter, and strewing them with Salt and Pepper; eat them with burnt Butter and Orange.

They are sometimes fry'd in round Slices, and served up in a Marinade made of Slices of Lemon or Orange, put into a Frying-pan, with Bay-leaves, clarified Butter, Salt, Pepper, Nutmeg, Chibbols, and Vinegar.

To broil Pilchards.

GILL them, wash them, dry them, season them with Salt, then broil them over a gentle Fire, baste them with Butter; when they are enough, serve them up with beaten Butter, Mustard and Pepper, or you may make a Sauce of their own Heads, squeezed between two Trenchers with some Beer and Salt.

To fry Hollibut.

CUT the Fish into thin Slices, hack it with a Knife, and it will be ribb'd, then fry it almost brown with Butter, take it up, draining all the Butter from it; make clean the Pan, and put it in again with Red Wine, sliced Ginger, Nutmeg, Anchovy, Salt, and Saffron beaten, fry it till half is consumed; then put in a Piece of Butter, shaking it well together with a minced Lemon, and rub the Dish with a Clove of Garlick.

Note, Hollibut may be dressed all the Ways that Turbut is.

To fry Ray.

AFTER it is well cleans'd, wash it with Vinegar well season'd; and a little before you serve it, fry it with refined Butter, or with Sallad Oil; when it is well fry'd and crisp, set it a draining, and bestrew it with fine Salt; then serve it whole, or the two Sides set together again. Garnish with sliced Orange, and squeeze some Juice of Orange over it.

To dress Crawfish.

BOIL them in Water, pick out the Tails, take off the small Claws, leaving the two large ones on, but take the Shells off from them; then toss them up with a little fresh Butter, some Mushrooms and Truffles; moisten them with a little Fish-Broth, and a few Spoonfuls of Crawfish Cullis, and let them simmer a-while over a gentle Fire; beat the Yolk of two Eggs with Cream, put in a little shred Parsley, thicken your Sauce with it, giving it a Toss or two over the Stove, then serve them up in Plates or little Dishes.

Another Way.

BOIL them in Water and a little Salt, let them stand till cold, pick the Meat out of the Tails and Legs, and set it by; then take the Bodies and Claws, and beat them in a Mortar with some of the Liquor in which they were boil'd, put a Quart of Milk and a Quart of Cream to a Quart of that Liquor; put in a Nutmeg cut into Quarters, a Clove or two, and a Blade of Mace; boil all these together, then beat a little Sorrel and Spinach, and take a Handful of Leeks cut large; put these to the Crawfish that you pick'd out of the Tails and Claws; boil them well together, but take care that the Herbs do not lose their Colour; then put in a *French Loaf*, which place in the Middle of the Dish: When you are ready to serve it up, thicken it with a Quarter of a Pound of fresh Butter, and the Yolks of Eggs, to the Thickness of good Cream.

A Bisque of Crawfish.

TAKE Crawfish, wash them very clean, boil them, and pull off all the Claws from the largest of them, and pick out the Tails so as to leave them hanging at the Shells; but pick the Tails quit off the small ones, and keep the Shells to help to make the Cullis, which you may make after this Manner: Take a Dozen of sweet Almonds, blanch and pound them in a Mortar with the Shells of your Crawfish; then slice an Onion, with two or three Carrots, and as many Parsnips, and toss them up with a little Butter; and when they begin to turn brown, pour upon them some Fish-Broth; season it with some Salt, some Truffles and Mushrooms, two or three Cloves, a little Basil, Parsley, and a whole Leek. Let all these simmer together, then mix among it your pounded Almonds and Shells of Crawfish; and

and when they have boiled a little, strain all through a Sieve into a Pan, and use it in all your meagre Soops and Ragoos.

When you have prepared this Cullis, take the Tails of your Crawfish, some Truffles cut in Slices, small Mushrooms, and tofs them up in a Sauce-pan with a little Butter, and a small Quantity of Fish-Broth : Then add a Bunch of sweet Herbs, and let it simmer over a gentle Fire : When it is enough, put in some Tops of Asparagus, half a Dozen Artich oak Bottoms, and thicken it with the aforesaid Cullis : Set some Crufts of Bread a simmering in good Fish-Broth till they stick to the Bottom of the Dish ; then garnish your Dish with a Border of your picked Crawfish ; put a Roll stuff'd with Oysters, or any-thing else you like, in the Middle, and the Artich oak Bottoms about it, with some Pieces of the Milts of Carps ; pour upon it the Ragoos and Crawfish Cullis, and serve it very hot.

To stew Prawns.

LET your Prawns be boil'd, and pick'd, stew them in White Wine, or Claret, and fresh Butter ; season with Salt and Nutmeg ; dish them in Scollop-shells, and run them over with beaten Butter, and Juice of Orange or Lemon ; or you may stew them in Butter and Cream, and serve them up in Scollop-shells.

To butter Shrimps.

TWO Quarts of Shrimps being stewed in a Pint of White Wine with Nutmeg, beat up eight Eggs with White Wine, and half a Pound of Butter ; then shake them well in a Dish till they are thick enough, and serve them on Sippets.

To grill Shrimps.

YOUR Shrimps being season'd with Salt, Pepper, and shred Parsley, butter Scollop-shells well, and add a little grated Bread ; let them stew for half an Hour, brown them with a hot Iron, and serve them up.

To stew Oysters.

TAKE a Pint of Oysters, set them over the Fire in their Liquor, with half a Pint of White Wine, a Piece of Butter, some Salt, a little white Pepper, and three Blades of Mace ; let them stew softly about half an Hour ; then put
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in another Piece of Butter, and toss all together ; as soon as it is melted, turn your Oysters, &c. upon Sippets made ready, and laid in Order in a Dish.

To stew Oysters another Way.

TAKE a Quart of Oysters, wash them one by one in their own Liquor, with a little Vinegar and White Wine, then strain the Liquor into a Sauce-pan, and put your Oysters to it, with a Bit of Mace, whole Pepper, Cloves, Nutmeg, and a very little Thyme and Savoury, a whole Onion, and a little Lemon-peel ; cover it close, and let it stew very slow almost a Quarter of an Hour ; then make a Sauce with six Spoonfuls of the Liquor, Shalot, Anchovies, some Butter, a little Mace, and Juice of Lemon ; wet Sippets in the stewed Liquor, and lay them in a Plate, lay your Oysters on them, the best Side upwards, and crumble the Yolks of two or three hard Eggs over them, so pour on your Sauce. Garnish with Slices of Lemon and Barberies.

To stew Oysters in French Rolls.

TAKE a Quart of large Oysters, stew them in their own Liquor, with a little Salt, some Pepper, Mace, and sliced Nutmeg, and when near enough, thicken them with Butter ; then take six *French Rolls*, cut a Piece off the Top, and take out the Crumb, and fill the Rolls with your Oysters and Liquor, and set them near the Fire, on a Chafing-dish of Coals, and let them be hot through, and as the Liquor soaks in fill them with more, or some hot Gravy ; so serve them up instead of a Pudding.

To roast Oysters.

WHEN you have the largest Oysters you can get, open them, and throw them in a Dish with their own Liquor ; then take them out, put them into another Dish, and pour the Liquor over them, but take care that no Gravel get in ; that done, set them covered on the Fire, and scald them a little in their Liquor : As soon as they are cold draw several Lards through every Oyster, the Lardoons being first season'd with Pepper, Cloves, and Nutmeg, beaten very fine. Afterwards, having spitted your Oysters on two wooden Lark Spits, tie them to another Spit, and roast them : In the mean while baste them with Anchovy Sauce, made with some of the Oyster Liquor, and let them drip into the same Dish

Dish wherein the Sauce is; when they are enough, bread them with the Crust of a Roll grated, and when they are brown, draw them off: At last blow the Fat from the Sauce with which the Oysters were basted, and put the same thereto; squeeze in the Juice of a Lemon, and so let all be served up.

Another Way.

TAKE the largest Oysters, parboil them in their own Liquor, wash them in warm Water, dry them with a Cloth, then lard them with fine Lard, spit them on Skewers, strew over them Pepper, Cloves, and Nutmeg, beaten fine, tie the Skewers to a Spit, and so roast them; baste them with Anchovy Sauce, and some of their own Liquor; when they are roasted, drudge them with grated Bread, dish them with Gravy, blowing off the Fat, then add Juice of Oranges or Lemons.

To stew Oysters the French Way.

PARBOIL a Quart of Oysters in their own Liquor, wash them in warm Water, beard them, and put them into a Pipkin with a little of their own Liquor, White Wine, Salt, Pepper, and a whole Onion, and let them stew till they are half enough; then put them, Liquor and all, into a Frying-pan, and fry them a little; then put in a Lump of fresh Butter, and fry them a little longer; then take the Yolks of four Eggs dissolved in Vinegar, with minced Parsley, and grated Nutmeg; put these into the Frying-pan to the Oysters, shake them, let them have a Walm or two, and serve them.

To broil Oysters.

OPEN them, put them on the Fire in their Shells, put in some Butter, Pepper, a little shred Parsley, cover them with grated Bread, broil them, and brown them with a red-hot Iron; serve them up to Table in their Shells upon a Dish.

Another Way.

PARBOIL large Oysters in their own Liquor, then pour them into a Colander, but save the Liquor; afterwards wash them clean in warm Water, wipe them dry, beard them, and stew them in a Pipkin with some of their own Liquor, White Wine Vinegar, Butter, a large Onion, and a Blade or two
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of Mace, and Salt. When they are pretty well stewed, set some Scollop-shells, or large Oyfter-shells, over a Gridiron, put into them as many Oyfters, and as much of the stew'd Liquor, as they will contain; let the Fire be gentle; and when they are enough, fill the Shells with drawn Butter, and serve them up.

To broil Oyfters the Dutch Way.

O P E N the Oyfters, parboil them in their own Liquor; put them in a Strainer; then put them into a Sauce-pan with Butter, Onions slic'd, and a little Mace; stew them; then put two or three of them into one Shell, and broil them; then put them on Plates, fill them with beaten Butter, and serve them up.

To farce Oyfters.

F I R S T open the Oyfters, then blanch them, afterwards mince them small with Cives, Parsley, and Anchovies, season with Salt and Pepper; add to them Butter, and the Crumb of a *French Roll* soaked in Cream, the Yolks of two or three Eggs, sweet Spices and Nutmeg; beat all these together in a Mortar; then fill your Scollop-shells, or Oyfter-shells, with it; grate Bread over them, and lay them on a Gridiron, or set them in an Oven, and serve them up dry, or with Lemon-juice.

Another Way.

T A K E a Dozen Oyfters blanch'd, Mushrooms, Cives, Parsley, savoury Herbs, and sweet Spices; make a Farce of these with the Flesh of an Eel, with fresh Butter, some Crumbs of Bread soak'd in Cream, the raw Yolks of a Couple of Eggs, minc'd all together, and pounded in a Mortar: Lay this Farce thin, and put in an Oyfter that has been ragoo'd: For the Manner of ragooning them, see the Chapter of Ragoos. Then cover your Oyfters with the same Farce, and rub them over with beaten Egg; then pour over them a little Butter melted; drudge them with grated Bread, and set them in an Oven till they become brown, and serve them up.

To fry Oyfters.

L E T your Oyfters be large, wash them, dry them; beat Eggs well, and dip the Oyfters in them, and then fry them: Then put their Liquor, with an Anchovy, and some Butter,

Butter, into a Sauce-pan, and heat them ; lay your Oysters in a Dish, pour your Sauce over them, and serve them up.

Another Way.

DR Y your Oysters very well, then beat the Yolks of three Eggs, with a little Cream, or Milk, and stir in a little grated Bread ; dip your Oysters into it, and fry them of a fine brown Colour, in a large Quantity of boiling Lard or Sewet. You need not turn them at all, nor Smelts, when you have Store of Sewet.

Or thus.

OP E N large Oysters, and lay them on a Sieve to drain ; then put them into a Marinade, of the Juice of three or four Lemons, a slic'd Onion, Pepper, a little Basil, a Bay-leaf, and five or six Cloves ; turn the Oysters often when they lie in this Marinade : Then make a Batter with Flour and Water, one Egg, and a little Salt : Beat these well together, melt a Bit of Butter as big as a Walnut, and mix it with your Batter : Then take your Oysters out of the Marinade, and dry them well between two Napkins ; dip the Oysters in the Batter, and fry them in clarify'd Butter, made very hot. When they are fry'd brown, serve them up on a clean Napkin, with Parsley fry'd.

Or thus.

TA K E two Quarts of large Oysters, parboil them in their own Liquor ; then wash them in warm Water, dry them, bread them, and flour them ; then fry them crisp in clarify'd Butter ; then lay in the Dish Prawns, or Shrimps, butter'd with Cream and sweet Butter, and lay the fry'd Oysters about them ; run them over with beaten Butter, and the Juice of Oranges ; lay Bay-leaves, and Orange or Lemon, slic'd, round the Oysters.

Another Way.

TA K E a Score or two of the largest Oysters you can get, the Yolks of four or five Eggs, beat very well, put to them a little Nutmeg, Pepper and Salt, a Spoonful of fine Flour,, and a little raw Parsley shred, so dip in your Oysters, and fry them in Butter a light Brown.

They are very proper to lie about either stew'd Oysters, or any other Fish, or made Dishes.

Oysters on Skewers.

PUT a little Butter in a Stew-pan, with some Chibbols, Parsley, and Mushrooms, cut small, toss them up, put in your Oysters, season them with pounded Pepper, sweet Herbs, and fine Spice, and put a Dust of Flour over them; put them on a Silver, or Wooden Skewer, and put some Mushrooms between each Oyster. Your Skewers being filled up, dip them in Crumbs of Bread, and broil them: Or you may dip them in Batter of Eggs, strew them with Crumbs of Bread, and fry them to a good Colour.

To bask Oysters.

PARBOIL three Pints of Oysters in their own Liquor, mince a Quart of them small, and stew them in a Quarter of a Pint of White Wine Vinegar, and an Onion quartered; two Blades of Mace, grated Nutmeg, Chestnuts slic'd, and Pistachoes; add to them Salt, Pepper, half a Pound of sweet Butter, and a Faggot of savoury Herbs, let these stew together over a gentle Fire, and season the Pint of Oysters you left, with Salt, Pepper, and Nutmeg, and fry them in Batter made of Flour, Cream, and Eggs; put in a little Spinach to make it green, and serve them up with Lemon-juice; garnish with slic'd Oranges and Olives.

Another Way.

TAKE three Pints of large Oysters, parboil them, and preserve their Liquor; then mince a Quart of them very fine, and stew them in a Pipkin, with some of the Oyster-liquor, and near half a Pint of White Wine, an Onion, grated Nutmeg, and large Mace, two Spoonfuls of White Wine Vinegar, three Ounces of Butter, some Pistachoes and Chestnuts, some Salt, Pepper, and a Faggot of sweet Herbs; let all these stew together over a gentle Fire for half an Hour. Then season the other Pint of Oysters with Salt, Pepper, and Nutmeg; dip them in Batter made of Flour, Eggs, Salt, and Cream; (the one Half of the Batter being made green with the Juice of Spinach, and sweet Herbs shred small) and fry them in clarify'd Butter; then set them by, and keep them warm: Cut Sippets, steep them with some Gravy of the Hash or Oyster-liquor, and White Wine, boiled together: Lay the Sippets in a Dish, and the Hash upon them, and the fry'd Oysters upon the Hash, with the Pistachoes and Chestnuts; then beat up a Sauce of Butter, White Wine, Juice of Oranges,

Oranges, or Lemons, and the Yolk of an Egg, and pour this Sauce over the Hash; lay on Slices of Lemon and Lemon-peel. Garnish the Dish with fry'd Oysters, carv'd Lemons, Chesnuts, Pistachoes, and grated Bread, dry'd and seared.

Oysters grilled in Scollop Shells.

FIRST let them be bearded and lightly season'd with Salt, Pepper, and shred Parsley: Afterwards, the Scollop Shells being well butter'd, lay your Oysters in neatly, adding their Liquor and grated Bread: Let them stew thus half an Hour, and then brown them with a red-hot Fire Shovel or Salamander.

Shrimps may be grill'd after the same Manner, and they will prove very good.

Another Way to dress Oysters.

TAKE a Pint of Oysters, and drain them from their Liquor, put some Butter in a Sauce-pan, and set it over a gentle Fire; put in a little Flour, and keep it stirring till brown, then put in some Crusts of Bread, and after that your Oysters; give them a few Turns, season with Pepper, moisten them with strong Broth and their own Liquor, warm them all together, but don't let them boil; serve them in Plates.

Another Way.

HAVING open'd your Oysters, save the Liquor, and put thereto some White Wine, with which you are to wash your Oysters one by one, and lay them in another Dish; then strain to them that mingled Liquor and Wine wherein they were wash'd, adding a little more Wine, with an Onion chopp'd, some Salt and Pepper: Cover the Dish, and stew them till they are more than half enough; that done, turn them, with the Liquor, into a Frying-pan, and fry them a pretty while; then slip in a good Piece of Butter, and let them fry so much longer: In the mean Time, having prepared Yolks of Eggs, four or five to a Quart of Oysters, beaten up with Vinegar, shred Parsley, and grated Nutmeg, mix them with the Oysters in the Pan, which must still be kept stirring, lest the Liquor make the Eggs curdle: Lastly, let all have a thorough Warm over the Fire, and send them to the Table.

To pickle Oyfters.

TAKE the largest Oyfters you can get, wash them clean, and let them fettle in their own Liquor; then strain it, and add a little White Wine Vinegar, with Salt, whole long Pepper, a Race of Ginger, three Bay-leaves, and an Onion: Thefe being well boiled together, flip in your Oyfters, and let them boil leifurely till they are tender; be fure to clear them from the Scum as it riles: When they are enough take them out with a Spoon, and not touch them with your Fingers, and fet them by till the Pickle is cold: Afterwards they may be put into a long Pot, or into a Caper Barrel, and they will keep very well fix Weeks.

Another Way.

PARBOIL a Quart of *Milton* Oyfters in their own Liquor: For the Pickle take a Pint of White Wine, a Pint of Vinegar, and their own Liquor, with Mace, Pepper, and Salt; boil and skim it, and when it is cold keep the Oyfters in this Pickle.

Another Way.

OPEN your Oyfters, and get the Grit from them, and fteu them in their own Liquor in an Earthen Pipkin, till they are tender; then take up the Oyfters, and cover them, that they may not be difcoloured; then increafe the Liquor with as much more Water, and let it boil till one Third is confumed; then put your Oyfters into your Pot or Barrel, laying between the Rows fome whole Pepper and Spice, and a few Bay-leaves; and when the Pickle is cold put it to your Oyfters, and keep them clofe ftopp'd.

Another Way.

TAKE the largest Oyfters, wash them well in their own Liquor, drain them in a Sieve; strain the Liquor, put them into a Sauce-pan, and for every Quart of Oyfters put in a Spoonful of Salt, a Race of Ginger, three Blades of Mace, half a Nutmeg cut in three Pieces, twelve Corns of white Pepper, and twelve whole Cloves; fet them on the Fire, and let them fimmer gently for feven or eight Minutes, and give them a Turn before they are quite enough; put in two Spoonfuls of White Wine Vinegar, let them have a Walm or two, take them off the Fire, put them into Earthen Pots, and ftop them up clofe for Ufe.

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Another Way

PUT your Oyster Liquor into a Pipkir, with some whole long Pepper, Salt, an Onion slit, some Bay-leaves, a Race of Ginger slic'd, and a good deal of Mace ; boil these well together, then put in the Oysters, and let them boil for a Quarter of an Hour ; then put them into the Earthen Pot you design to keep them in ; give your Pickle two or three Boils, set it by till it is cold, then put it to the Oysters ; and if you please, you may put in a Clove or two of Garlick.

Another Way.

TAKE a hundred of large Oysters, pour the Liquor into a Porringer, cut off the Beards, put them in their own Liquor, let them boil for half an Hour over a gentle Fire, skim them clean ; then take them off the Fire, take out the Oysters, and also a Pint of the Liquor while it is hot ; put to it a Quarter of an Ounce of Cloves, and better than a Quarter of an Ounce of Mace ; then set the Liquor over the Fire till it boils ; then put the Liquor to the Oysters, and stir up the Spice well among the Oysters ; then add half a Spoonful of Salt, and almost half a Pint of White Wine Vinegar, and half a Quarter of an Ounce of whole Pepper, then set them by till they are cold, then put your Oysters into the Vessel you design to keep them in, then fill the Barrel up with Liquor, and stop them up close.

To make Oyster-Loaves.

PREPARE what Number of *French* Rolls you think fit, cut a Hole on the Top of every one, about the Compass of Half a Crown, and scoop out the Crumb, so as not to break the Crust ; then let some Oysters stew in their own Liquor, with a little White Wine, Salt, whole Pepper, Nutmeg, and a Blade of Mace ; take off the Scum carefully, and thicken the Liquor with a Piece of Butter, rolled up in Flour. Afterwards fill up your Rolls with the Oysters and Sauce, and lay on the Piece again that was cut off. At last, having put the Rolls in a Dish, pour melted Butter over them, and set them in an Oven to be made crisp. If you have not the Convenience of an Oven, fry your Loaves crisp in Butter, or Lard, before you put your Oysters into them.

Oysters au Parmesan.

RUB over the Bottom of a Dish with good Butter, and having open'd your Oysters, lay them in it, and strew over them a little Pepper and minced Parsley; then put to them half a Glass of White Wine; cover them with Slices of fresh Butter cut very thin, strew over them some fine grated Cheese; lay a Tart-pan over the Dish, and set them a stewing, with Fire over and under them, till they are of a very fine brown Colour; then take off all the Fat, clean the Brims of your Dish, and serve them hot.

Note, Instead of grated Cheese, you may put only Crumbs of Bread, and then they are called stewed Oysters.

Oysters à la Daube.

OPEN your Oysters, and season them with Parsley, Basil, and Cives, sliced very small, putting a little of it to each Oyster, with Pepper and a little White Wine; then cover them with the upper Shell, and broil them on a Gridiron; lay, from Time to Time, a red-hot Shovel over them: When they are enough, take off the upper Shell, and serve them in the under one.

To souse Oysters.

TAKE two Quarts of large Oysters, parboil them in their own Liquor, put them into a Colander, then wash them in warm Water; then make a Pickle for them with half a Pint of White Wine, and half a Pint of Wine Vinegar, put into a Pipkin with Salt, whole Pepper, Ginger, and Nutmeg slic'd, a Couple of Cloves, and a Blade or two of Mace; give it four or five Walms; then put in your Oysters, with a Lemon slic'd, and some Lemon-peel; cover the Pipkin close. These are to be eaten either hot or cold.

To scollop Oysters.

PUT your Oysters in Scollop Shells for that Purpose, set them on your Gridiron over a good clear Fire, let them stew till you think your Oysters are enough, then have ready some Crumbs of Bread, rubbed in a clean Napkin; fill your Shells, and lay them before a good Fire, and baste them well with Butter: Let them be of a fine Brown, keeping them turning, that they may be alike so all over; they are best done in a Tin Oven before the Fire, and eat much best done this Way, though most People stew the Oysters first in

a Sauce-

a Sauce-pan, with a Blade of Mace, thickened with a Piece of Butter, and fill the Shell, and then cover them with Crumbs, and brown them with a hot Iron: But the Bread has not so fine a Taste as the other Way.

You may garnish a Dish of Fish with them, or serve them for second Course by themselves.

A Matelottee of Fish.

GET a Carp, an Eel, some Tench, Pike, Barbel, in short, what Fish you can get, and think proper for your Purpose; after having gutted and scaled them, cut them in Pieces, and lay them in a Stew-pan, with some Truffles, Mushrooms, an Onion stuck with Cloves, some Cives and Parsley, Bay-leaves, and a little Basil: Season this with Salt and Pepper, put to it some White Wine, a little Fish-Broth, or Juice of Onion, but just enough to cover the Fish; then set it over a quick Fire, and when the *Court Bouillon* is half wasted away, put some Butter, more or less, according to the Quantity of your Fish, into a Sauce-pan, and brown it in a little Flour; then empty the Liquor of your Matelotte into the Sauce-pan, mix your Brown and that well together, and pour the Whole back again into your Matelottee, and keep it stewing till it is enough done; then put it to some Crawfish, or other meagre Cullis, lay it handsomely in a Dish, and serve it warm for first Course.

To make an Olive of all Sorts of Fish.

YOU must take all Sorts of Fish that are not flat, as Carps, Pikes, Mulletts, Trouts, &c. being cleansed and washed, take the firmest and biggest for boiling, and the other for frying and farcing: Your Fish being boiled off quick, as likewise your other Fish being all ready, dish on your Sippets some large Fish turned round in the Middle of your Dish, or a Collar of Salmon baked in the Oven, with the Heads of Fishes on the Top of it, and your fry'd Fish betwixt them; your Smelts and Gudgeons round the Brims of your Dish, and have a Force-meat made of Fish in little Balls; place them between the Boiled and the Fry'd; then, having good Oysters, Cockles, Prawns, Perriwinkles, Crawfish, or sliced Lobsters, or any of these ready in your Sauce of thick Butter, as likewise Anchovies, pour it all over your Fish, having Nutmeg grated therein: Garnish it with Lemon, and send it to Table smoaking hot.

A Bisque of Fish.

YOU may take what fresh Fish you please, and clean it very well, then steep it in White Wine Vinegar, whole Spice, some whole Onions, sweet Herbs, tied up, one Lemon shred, a Handful of Salt; cover the Fish almost with Ingredients; let it steep an Hour, then have ready boiling a Kettle of Water, then put in your Fish, with the Ingredients, on the Fire, and when it is about half enough, put in the boiling Water to it; and this Way will make the Fish much firmer than the old Way; then fry some of the other in hot Liquor, then have a rich Sauce made with Oysters, Shrimps, Mushrooms, two Anchovies, Capers, a Bundle of sweet Herbs, two whole Onions, one stuck with Cloves, Horse-radish, scraped Nutmeg, the Juice of a Lemon, the Yolks of two Eggs; mix all these together with two Pounds of Butter, and draw it up very thick; then dish your Fish on Sippets, and run over your Sauce. Garnish your fry'd Fish with Parsley, Horse-radish, and cut Lemon, and serve it up hot. Thus you may do all fresh Fish.

A Marbree of Fish, or Fish marbled.

TAKE Fish of all Sorts, *viz.* a Couple of Eels skinned, and well cleansed, half a Dozen Perches gutted, and well washed, small Smelts or Gudgeons, Trouts, half a Dozen Barbels, as many Weavers, Bret Fish, or Flounders. All being well clean'd, put them in a Stew-pan, or Fish-kettle, season them with Pepper, Salt, Cloves, sweet Basil, Thyme, Bay-leaves, two or three Bottles of White Wine, and some Slices of Lemon, and moisten them with Water; let not your Fish be too much boil'd, lest they break. Being done, take them off, and let them cool in their Liquor; before they are quite cold, begin with taking out your Perches, scale them, and place them in your Dish; do the same with the other Fish, one after another; strain off their Liquor, and let it cool; then put in a clean Kettle two or three Quarts of Water, with two Pounds of Hartshorn Shavings, let it boil well, and when boiled enough, strain it off thro' a Napkin; let your Fish-jelly be pretty firm, mix it with your Jelly of Hartshorn, put it over the Fire, and let it be of a good Taste; whip up the Whites of a Dozen Eggs, and put them to your Jelly, with the Juice of three or four Lemons; your Jelly being clarify'd, strain it off through a Flannel Bag or Napkin. Now boil a Dozen Crawfish, take
a clean

a clean Stew-pan, big enough to contain your *Marbree*, and put in the Bottom four Crawfish, forming a Cross; cut an Orange and a Lemon in Slices, and lay another Cross with Slices of Orange, and another with Slices of Lemon, alternately lay an Eel round it, a Trout, a Perch, a Plaice, some Smelts or Gudgeons; put your Crawfish in it, some Slices of Orange and Lemon, with some Orange-leaves placed alternately, one near the other; put the most ordinary Fish in the Middle, with the finest Fish round it, all your Fish being in the Stew-pan, add your clarify'd Jelly to them, in which your Fish must soak, and put your Stew-pan in a cool Place, that your *Marbree* may be glaz'd well. If this Side-dish is to be serv'd up at Dinner, it must be made the Evening before. Two Hours before you serve it up, put a folded Napkin in the Dish you serve up your *Marbree* in; keep boiling Water in another Stew-pan, that is bigger than that your *Marbree* is in, put a Dish or Plate over your *Marbree*, and put the Stew-pan wherein your *Marbree* is, into the Stew-pan, with boiling Water; leave it in but a Moment, turn in topsy turvy, dish it up, and serve it for a Side-dish.

To pickle Sprats like Anchovies.

PULL the Heads off of your Sprats, and salt them a little over Night; the next Day, take a Barrell, or Earthen Pot, lay in it a Layer of refined Salt, a Layer of Sprats, a little Lemon-peel, and some Bay-leaves; then lay another Layer of Salt, and another Layer of Sprats, &c. so do till you have filled the Vessel; then cover it close, and close it up with Pitch, that no Air can get in; set it in a Cellar, and turn it upside down once a Week; they will be eatable in three Months.

To keep Anchovies.

YOU must take Anchovies, and cover them two Inches thick with Bay-salt.

To make a Sallad of Anchovies.

WASH them in Water or Wine till the Liquor be clear; then dry them with a Linnen Cloth; take off the Tails and Fins, slip them from the Bones, and having laid them in a Plate, garnish them with young Onions, Parley, Slices of Lemon and Beet-roots; then beat up some sweet Oil with Lemon-juice, and pour it on the Anchovies.

Fish Sauce.

TAKE some good Gravy, and make it pretty strong of Anchovies, and a little Horse-radish, then work a Piece of Butter in some Flour, and put to it, with some more Butter, and draw it up thick ; then, with stew'd Oysters and Shrimps, put it to your Fish : Garnish with fry'd Parsley, Lemon, and Sippets.

Sauce for pickled Fish.

TAKE Parsley and Cives, of each an equal Quantity, some Anchovies and Capers shred very small, with a little Salt, Pepper, Nutmeg, Oil, and Vinegar, all mix'd well together ; when you dish the Fish, pour this Sauce upon them, and serve it in a China Basin.

Another Fish Sauce.

GET two Anchovies, and boil them in a little White Wine a Quarter of an Hour, with a little Shalot cut thin ; then melt your Butter very thick, and put in some pickled Shrimps, and pour it over your Fish. You may add Oyster-liquor.

Fish Sauce to keep the whole Year.

YOU must take twenty-four Anchovies, chop them, Bones and all ; put to them ten Shalots, a Handful of scraped Horse-radish, four Blades of Mace, one Quart of Rhenish Wine, or White Wine, one Pint of Water, one Lemon cut in Slices, half a Pint of Anchovy Liquor, one Pint of Claret, twelve Cloves, and twelve Pepper-corns ; boil them together till it comes to a Quart, then strain it off into a Bottle, and two Spoonfuls will be sufficient to a Pound of melted Butter.

A Sauce for Mackarel, with Fennel and Gooseberries.

BROWN some Butter in a Sauce-pan, with a Pinch of Flour, then put in a few Cives shred small ; add a little Fish-Broth to moisten it, season with Salt and Pepper ; make these boil, then put in two three Sprigs of Fennel, and some Gooseberries ; let all simmer together till the Gooseberries are soft, then put in some Cullis.

Another Sauce for Fish.

BOIL a little Thyme, Horfe-radish, Lemon-peel, and whole Pepper, in Water, add four Spoonfuls of White Wine, with two Anchovies, and let all boil together for a-while; then strain them out, and turn the Liquor into the same Pan, with a Pound of fresh Butter; as soon as it is melted remove the Pan, and slip in the Yolks of two Eggs, well beaten, with three Spoonfuls of White Wine. Lastly, set your Sauce over the Fire again, and stir it continually till it is as thick as Cream, then pour it on your Fish very hot, and send it to Table,

A particular Sauce called Ramolade.

THIS Sauce being proper for several Sorts of Fish cut into Fillets, or thin Slices, is made of Parsley, Chibbols, Anchovies, and Capers, all chopp'd small, and put into a Dish with Oil, Vinegar, a little Salt, Pepper, and Nutmeg, well temper'd together: After the Fillets are dress'd, this Ramolade is usuall turn'd over them, and sometimes Juice of Lemon is added, when they are to be served up cold.

A Sauce for Fish or Flesh.

TAKE a Quart of Verjuice, and put it into a Jug; then take *Jamaica* Pepper whole, some slic'd Ginger, Mace, a few Cloves, some Lemon peel, Horfe-radish slic'd, some sweet Herbs, six Shalots peel'd, eight Anchovies, and two or three Spoonfuls of shred Capers; put all these into a Linnen Bag, and put the Bag into your Verjuice; then stop the Jug close, and keep it for Use; a Spoonful cold, or mix'd in Sauce for Fish, or Flesh, is very agreeable to most Palates.

Oyster Sauce.

TAKE half a Pint of Oysters, put them into a Sauce-pan with their own Liquor, and two or three Blades of Mace; let them simmer till they are plump, then with a Fork take out the Oysters, strain the Liquor to them, put them into the Sauce-pan again, with a Gill of White Wine hot, a Pound of Butter rolled in a little Flour; shake the Sauce-pan often, and when the Butter is melted, give it a boil up.

Muscle

Muscle Sauce made the same Way is very good, only you must put them into a Stew-pan, and cover them close, first to open, and search that there be no Crabs under the Tongue.

A Spoonful of Walnut Pickle in the Butter makes the Sauce good, or a Spoonful of Catchup. Horse-radish Sauce may be made thus: Melt your Butter, scrape a good deal of Horse-radish fine, put it into the melted Butter, grate half a Nutmeg, beat up the Yolk of an Egg with one Spoonful of Cream, pour it into the Butter, keep it stirring till it boils, then pour it directly into your Bason.

Sauce for Salmon, Turbut, Cod, &c.

MELT a sufficient Quantity of Butter thick; stir into it the Body of a Lobster, then mince the Meat of the Lobster very fine, and put it in also, stew all together, and when done enough, pour it into a Bason: Some make it of one half Gravy, and the other melted Butter, and Lobster.

Mince-Meat of Fish.

TAKE some Carps, Pikes, and other Fish, skin them, take out the Bones, and mince all these together upon a Table; put in the Crumb of Bread boiled in Milk, and eight or nine Yolks of Eggs; put in a good Piece of Butter, and season it with Salt, Pepper, fine Herbs, and fine Spice, minc'd Mushrooms, and Truffles; put your minc'd Meat into a Mortar, with your Whites of Eggs beat to Snow, pound all together, and make Use of it for any Stuffing of Fish, or Balls, as you think proper.

To make Fish-Balls.

TAKE Carp and Eel, mince it small together, with the same Quantity of Sewet, some sweet Herbs, and savoury Spice, Crumbs of Bread and Eggs; beat all in a Mortar, and make it into Balls.

Another Way.

TAKE a little Thyme, Savoury, and Spinach, mince it fine, add some Crumbs of Bread, an Anchovy or two, some Sewet, and the Yolks of two Eggs well beaten; season it with a little Salt, Pepper, Cloves, and Mace, and mix all well together, and make it into Balls.

The Times when Fish are in Season.

JANUARY.

GOLDEN Smelts, Grailings, or Humbers, Green River Carps, small Roaches, Codlings, Dabs, *Fever-sham* Oyfters, Cods, Sea Flounders, Cockles, *Colcheſter* Oyfters, Green Welfleet Oyfters, Holibuts, Coles-Fiſh, Gray Lumps, *Milton* Oyfters, Red Lumps, Chars, large River Flounders. Pike, in Season moſt Months in the Year. Popes, in Season moſt Months in the Year. Plaice, the ſame, and ſmall River Flounders. Turbuts, in Season moſt Months of the Year. Thornbacks, Maids, Soals, and Gudgeons, all the Year, as are Bleaks and Grigs.

FEBRUARY.

Large River Flounders, Sea Flounders, Chars, Holibuts, large Dace, large Roach, Salmon-Trouts, Salmon, Breams, River Trouts, Sea Perches, Chubs, which laſt, if not eaten the ſame Day it is taken, is worth but little; it ſpawns in *March*.

MARCH.

The Month of *March* is the Time when all Pond Fiſh are in the greateſt Perfection; and it is to be obſerv'd, that both Males and Females of all kinds of Fiſh are beſt before the Spawning Time, and that they are ſick and unwholeſome for three Weeks after Spawning Time. Fiſh in Season this Month are,

Large River Flounders, Sea Crabs, Cods, Sea Flounders, Chars, Baſſes, Alliſſes, Silver Smelts, Sea Tench, Williſſes, and Kingſtons.

APRIL.

Sea Crabs, Sea Crawfiſh, large River Flounders, Salmon-Trout. *Thames* Salmon comes into Season in *April*, and is allow'd to be caught till *Holy-Rood* Day the 13th of *September*. River Trout, *Hampſhire* is the chief County for Trouts. Sturgeon is catch'd this Month in the Northern Seas, but is now and then taken in our great Rivers, the *Thames*, the *Severn*, and the *Tyne*: This Fiſh is of a very large Size, even ſometimes to meaſure 18 Feet in Length; it is in great Eſteem when freſh taken, to be cut in Pieces of eight or ten Pounds,

to be roasted or baked, besides to be pickled and kept for cold Treats ; and moreover the *Cavier*, which is esteemed a Dainty, is the Spawn of this Fish.

Pilchards come in Season this Month for the first Time. Sea Crabs continue in Season.

Pond Carp, in Season this and most Months of the Year, except Part of *May*, in the Beginning of which they spawn, they increase wonderfully, for they breed three Times a Year.

The Melter Carp is much the finer Fish, but the Spermer is largest. Lamper Eel, Fire Flaws, *Norway* Lobsters, &c.

M A Y.

Sea Crabs still in Season, Sea Crawfish the same ; Brown Shrimps, Shads, Guard Fish, Red Mulletts, Mackarel, White Prawns, and Herrings. Trouts still in Season. Scollops in the Mackarel Season.

J U N E.

Mackarel continue in Season, and Herrings ; Eels, the Eels that are taken in Rivers and running Waters are better than Pond Eels, and of those the Silver ones are most esteemed. *Chichest*er and Black Lobsters. Red Mulletts continue in Season.

J U L Y.

Red Mulletts still in Season ; right Anchovies the Beginning of this Month ; Crawfish are in Season all the Year ; the best in *England* are said to be taken in the River *Kennet* at *Hungerford*. Oysters first come in Season on *St. James's* Day, the 25th of this Month.

A U G U S T.

Lobsters and Crabs come in Season in *August* and hold till *Christmas*, which is called the first Season ; and from *Christmas* to *June* is called the second Season. Smeer Dabs, Ruffs, and John Dorees.

S E P T E M B E R.

Barbels, they take their Name from their Barbs ; they are not a very pleasant Fish to eat, for they are dry and full of Bones ; their Eggs and Spawn vomit and purge violently. Garnets, small Roaches, small Dace, green Smelts, Mackarel, Homelings, Herrings, and Brills.

OCTOBER.

Scotch Lobsters, grey Mulletts, Dabs, Haddocks, Whittings, Sea Spiders, Perches, and Pilchards. Herrings still in Season.

NOVEMBER.

Tench ; Dabs still in Season ; Haddock the same ; Sea Crawfish, Whittings still in Season ; Stock Haddocks, Cods, Ling, Poultings, Sprats, Codlings, *Milton* and white *Wel-fleet* Oysters from this Month till *January*.

DECEMBER.

Codlings still in Season, and large River Flounders ; Dabs still in Season ; Haddocks and Whittings the same. Cockles and *Colchester* Oysters. Ling yet in Season. Sea Flounders, Weavers, Chars, Muscles, Sprats, brown Shrimps, red Lumps, River Coney Fishes, and Lampreys in Season from *Christmas* to *June* : The best of this Sort of Fish are taken in the River *Severn*, and when they are in Season, the Fish-mongers and others in *London*, have them generally potted from *Gloucester*, but if you are where they are to be had fresh, you may dress them different Ways.

C H A P. III.

Of BUTCHER'S MEAT.

To force the Inside of a Surloin of Beef.

CAREFULLY lift up the Fat with a sharp Knife, and take out all the Meat close to the Bone, chop it small, take a Pound of the Sewet, and chop it fine, about as many Crumbs of Bread, a little Thyme and Lemon-peel, a little Pepper and Salt, half a Nutmeg grated, and two Shalots chopped fine ; mix all together, with a Glass of Red Wine, then put it into the same Place, cover it with the Skin and Fat, skewer it down with fine Skewers, and cover it with Paper ; don't take the Paper off till the Meat is in the Dish. Take a Quarter of a Pint of Red Wine, two Shalots shred small

boil them, and pour into the Dish, with the Gravy which comes out of the Meat. Spit your Meat before you take out the Inside.

To force the Inside of a Rump of Beef.

YOU may do it just in the same Manner, only lift up the outside Skin, take the Middle of the Meat, and do as before directed; put it into the same Place, and with fine Skewers put it down close.

When you roast Beef, be sure to paper the Top, and baste it well all the Time it is roasting, and throw a Handful of Salt on it. When you see the Smoak draw to the Fire, it is near enough; then take off the Paper, baste it well, and drudge it with a little Flour to make a fine Froth. Never salt your Meat before you lay it to the Fire, for that draws out all the Gravy. If you would keep it a few Days before you dress it, dry it very well with a clean Cloth, then flour it all over, and hang it where the Air may come to it; but be sure always to mind that there is no damp Place about it; if there is, you must dry it well with a Cloth.

To dress Beef à la Braise.

GET two or more Ribs of Beef, only the fleshy Part of them that is next the Chine, cutting off the long Bones, and taking away all the Fat; lard it with large Pieces of Bacon, season'd with Spices, sweet Herbs, Parsley, young Onions, a little Quantity of Mushrooms and Truffles, shred very small. When your Beef is thus larded, bind it about with Packthread, for fear it should break to Pieces when you come to take it out of the Stew-pan, which must be bigger, or less, according to the Size of your Beef: Cover the Bottom of it with Slices of fat Bacon, and over that lay Slices of lean Beef an Inch thick, well beaten, and season'd with Spice, Herbs, Onions, Lemon-peel, Bay-leaves, Pepper, and Salt; then put in the Beef, observing to lay the fleshy Side downwards, that it may the better take the Taste of the Seasoning. You must season the upper Part of it as you did the lower, and lay over it, in like Manner, Slices of fat Beef, and over them Slices of Bacon: This done, cover your Stew-pan, and close it well with Paste all round the Edge of your Cover; then put some Fire as well over as under it: While your Beef is thus getting ready, make a Ragoo of Veal Sweetbreads, Capons Livers, Mush-

rooms,

rooms, Truffles, Asparagus Tops, and Artichoak Bottoms, which you must toss up with a little melted Bacon, moisten with good Gravy, and thicken with a Cullis made of Veal and Gammon of Bacon. When you are ready to serve, take up your Beef, and let it drain a little; then lay it in the Dish in which you intend to serve it, and pour your Ragoos upon it.

This Beef *à la Braise* is sometimes serv'd with a hash'd Sauce, made in the following Manner: We take a little of the Lean of a Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms, and Truffles, and shred all of them very small together; then we toss it up with a little Lard, moisten it with good Gravy, and thicken it with the Cullis last mention'd; and when we serve up the Beef, we pour the Sauce upon it.

At other Times it may be serv'd up with a Ragoos of Car-doons, or Succory, or Sellery, or of roasted Onions, or Cucumbers; which last is made as follows:

Take some Cucumbers and pare them, cut them in two in the Middle, take out the Seeds; then cut them in small Slices, and marinate them for two Hours, with two or three slic'd Onions, Vinegar, and a little Pepper and Salt; after this, squeeze your Cucumbers in a Linnen Cloth, and then toss them up in a little melted Bacon; when they begin to grow brown, put to them some good Gravy, and set them to simmer over a Stove. When you are ready to serve, take off the Fat from your Cucumbers, thicken them with a good Cullis made of Veal and Gammon of Bacon, and pour them on your Beef.

This Ragoos of Cucumbers serves likewise for all Sorts of Butcher's Meat, that is either roasted, or stew'd in whole Joints in its own Gravy.

Beef *à la Braise*, is made of all the Pieces that grow next the Chine, from the Neck to the Rump, as well as of the Ribs.

Beef farced.

THE same Pieces of Beef only are farced that are dressed *à la Braise*, that is to say, those that are commonly called Roasting Pieces, and those may be farced with a Salpicon; or else, when your Beef is almost roasted, raise up the Skin or Outside of it, and take the Flesh of the Middle, which you must shred very small, with the Fat of Bacon and Beef, fine Herbs, Spices, and good Garnishing.

With this you farce, or stuff Beef between the Skin and the Bone, and sew it up very carefully to prevent the Flesh from dropping into the Dripping-pan, when you make an End of roasting it.

Briscuit of Beef à la Cholonnoise.

YOU must take a Briscuit of Beef, and set it a boiling, when it is half boiled, take it up, and lard it with large Lardoons of Bacon, then put it on a Spit, and to make it stick fast, take two Sticks, and tie them at both Ends of it. Have in your Dripping pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onion, the Rind of Lemon and Orange, Rosemary, and Sage, and keep basting it with this all the while it is roasting: When it is enough, set it a simmering in the Sauce, which you may thicken with Chippings of Bread or Flour, stirred in a little strong Broth. Let your Garnishings be Mushrooms, Palates, and Asparagus.

A Rump of Beef rolled.

HAVING taken out the Bones, make a Slit the whole Length of it, and spread it as much as you can: Lard it with large Lardoons of Bacon well season'd: Make a Farce of the Flesh of the Breasts of Fowls, Beef-sewet, Mushrooms, and boil'd Ham: Season your Farce with Pepper, Salt, sweet Herbs, Spices, Parsley, and small Onions, a few Crumbs of Bread, moisten'd with Cream, and three or four Yolks of raw Eggs; hash all these together, and pound it in a Mortar: Having spread this Farce on the Piece of Beef, roll it up at the two Ends, and tie it fast with Packthread: Take a Pot, or Kettle, of the Size of your Piece of Beef, and garnish the Bottom of it, first with Bards of Bacon, and then with Slices of Beef well season'd with Salt, Pepper, Herbs, Spices, Onions, Carrots, and Parsnips; put the Piece of Beef into the Pot, and cover it with Beef and Bacon, as under it; cover your Pot very close, put Fire under and over it, and keep it stewing for ten or twelve Hours: Make hash'd Sauce, with some Ham or Bacon cut in Dice, with hash'd Mushrooms and Truffles, small Onions and Parsley: Toss up all this in a Sauce-pan, with a little melted Bacon, and moisten it with good Gravy; when it is enough, take off all the Fat, and thicken the Sauce with a Cullis of Veal and Bacon. When you are going to serve, mix among it a hash'd Anchovy and a few Capers: Take up your Beef and

drain

drain it very well ; then lay it in your Dish, pour your Sauce upon it ; so serve it very warm.

At another Time you may serve it with a Ragoo of Calves Sweetbreads, and Cocks-combs, or with a Ragoo of Cucumbers and Succory.

To boil a Rump of Beef.

LET it be well rubb'd over with common Salt, all Sorts of Pot-herbs, Pepper, and a little Salt-petre, and lie three or four Days ; then put it into a Pot, according to its Size, and fill the Pot with Water, putting in some Onions, Garden Pot-herbs, Bay-leaves, Salt, Pepper, and Cloves, put in also some Carrots. When it is boiled sufficiently, lay it in a Dish. Garnish it with green Parsley, and serve it up for the first Course.

To boil a Rump of Beef the French Fashion.

PARBOIL your Rump of Beef for half an Hour ; take it up, and put it into a deep Dish ; cut Gashes in the Side, that the Gravy may come out ; then put Salt and Pepper in every Gash ; then fill up the Dish with Claret, and put in two or three Blades of Mace ; set it over a Chafing-dish of Coals, and cover it close, and let it stew for an Hour and half, but turn the Meat often ; then take off the Fat, put in a Handful of Capers, five or six Onions slic'd, half a Dozen of hard Lettuce slic'd, and a Spoonful or two of Verjuice. Boil all these together till the Meat is tender, and serve it up to Table with brown Bread and Sippets fry'd in Butter.

To carbonado, broil, or roast Beef, the Italian Way.

HAVING got Ribs of Beef, cut them into Steaks, and back them ; then sprinkle them with Rose Vinegar, and Elder Vinegar, and season them with Salt, Pepper, and Coriander-seed, then lay them one upon another in a Dish for an Hour, and broil them on a Gridiron, or toast them before the Fire, and serve them up with the Gravy that came from them, or the Gravy and Juice of Orange boiled together.

To make Beef Cullis.

HAVING roasted a Piece of Buttock of Beef very brown, cut off all the brown Part, and beat it hot in a Mortar, with the Carcases of Partridges, or any other

Fowl that you have, and Crusts of Bread ; then put it into a Stew-pan, with strong Gravy and good Broth ; season it with Salt, Pepper, Cloves, Thyme, sweet Basil, and a Piece of green Lemon. Let these have four or five Boilings up, then strain them for Use.

A short Rib of Beef farced.

WHEN the short Rib is almost roasted, take some of the Flesh out of the Middle, mince it small with Bacon, Beef-sewet, some Herbs, Spice, and good Garnitures ; then farce the Rib betwixt the Skin and the Bone with it ; then sew it up again, that the Meat may not fall into the Dripping-pan. Garnish with Fricandos or *Scotch* Collops, in Form of larded Cutlets, with fry'd Bread ; and when it is serv'd up at Table, the Skins are to be taken off, that the Meat may be eaten with a Spoon.

A Side-dish of Beef Fillets.

GET some Beef Fillets, or Slices larded, and marinated with Vinegar, Salt, Pepper, Cloves, Thyme, and Onions, let them be roasted leisurely on a Spit, and then put into good Gravy, with Truffles ; and garnish them with marinated Pigeons or Chickens.

Beef escarlot.

HAVING got a Briscuit of Beef, rub it all over with half a Pound of Bay Salt, and a little White Salt mix'd with it ; then lay it in an Earthen Pan or Pot, turn it every Day, and in four Days it will be red ; then boil it four Hours very tender, and serve it with Savoy, or any kind of Greens, or without, with pick'd raw Parsley all round.

Another Way.

TAKE a Briscuit of Beef, half a Pound of coarse Sugar, two Ounces of Bay Salt, a Pound of common Salt, mix all together, and rub the Beef, lay it in an Earthen Pan, and turn it every Day. It may lie a Fortnight in the Pickle, then boil it, and serve it up either with Savoy, or a Peas-pudding.

Note, It eats much finer cold, cut into Slices, and sent to Table.

Beef à la Daub.

HAVING got a Rump or Buttock of Beef, lard it, and force it, then pass it off brown; put in some Liquor, or Broth, and a Faggot of Herbs; season with Pepper, Salt, Cloves, and Mace; stowe it four Hours very tender, and make a Ragoo of Morels, Truffles, Mushrooms, Sweetbreads, and Palates, and lay all over. Garnish with Petty-patties, and stick Atlets over.

Beef à la Daub another Way.

YOU may take a Buttock or a Rump of Beef, lard it, fry it brown in some sweet Butter, then put it into a Pot that will just hold it; put in some Broth, or Gravy, hot, some Pepper, Cloves, Mace, and a Bundle of sweet Herbs, stew it four Hours till it is tender, and season it with Salt; take half a Pint of Gravy, two Sweetbreads, cut into eight Pieces, some Truffles and Morels, Palates, Artichoak Bottoms, and Mushrooms, boil all together, lay your Beef into the Dish, strain the Liquor into the Sauce, and boil all together. If it is not thick enough, roll a Piece of Butter in Flour, and boil in it. Pour this all over the Beef. Take Force-meat roll'd in Pieces, half as long as one's Finger, dip them into Batter made with Eggs, and fry them brown, fry some Sippets dipp'd into Batter, cut three Corner-ways, stick them into the Meat, and garnish them with the Force-meat.

Beef à la Mode in Pieces.

YOU must take a Buttock and cut it in two Pound Lumps, lard them with gross Lards season'd; pass them off brown, and then stowe them in good Liquor, or Broth, of sweet Herbs, just enough to cover the Meat; put in a Faggot, and season with Cloves, Mace, Nutmeg, and Salt; and when tender, skim all well, and so serve away hot or cold.

Beef Olives.

CUT a Rump of Beef into long Streaks, cut them square, and wash them with some Eggs, and season them; lay on some Force-meat, and roll them, and tie them up fast, and either roast them, or stowe them tender. Sauce them with Shalots, Gravy, and Vinegar.

A Hash of raw Beef.

CUT some thin Slices of tender Beef, and put them in a Stew-pan, with a little Water, a Bunch of sweet Herbs, some Lemon-peel, an Onion, with some Pepper, Salt, and some Nutmeg; cover these close, and let them stew till they are tender; then pour in a Glass or two of Claret, and when it is warm, clear your Sauce of the Onion, Herbs, &c. and thicken it with burnt Butter. It is an excellent Dish. Serve it hot, and garnish with Lemon slic'd, and red Beet Roots, Capers, and such like.

Thin Beef Collops stewed.

CUT raw Beef in thin Slices, as you would do Veal for *Scotch* Collops; lay them in a Dish, with a little Water, a Glass of Wine, a Shalot, some Pepper and Salt, and a little sweet Marjoram powder'd; then clap another Dish over that, having first put a thin Slice or two of fat Bacon among your Collops; then set your Mefs so as to rest on the Back of two Chairs, and take six Sheets of Whited-brown Paper, and tear it in long Pieces, and then lighting one of them, hold it under the Dish till it burns out, then light another, and so another, till all your Paper is burnt, and then your Stew will be enough, and full of Gravy. Some will put in a little Mushroom Gravy, with the Water, and other Ingredients, which is a very good Way.

Stewed Beef-Steaks.

WHEN you have got Rump Beef-Steaks, season them with Pepper and Salt; then lay them in the Pan, and pour in a little Water, then add a Bunch of sweet Herbs, a few Cloves, an Anchovy, a little Verjuice or Vinegar, an Onion, and a little Lemon-peel, with a little Bit of Butter, or fat Bacon, and a Glass of White Wine. Cover these close, and stew them gently, and when they are tender, pour away the Sauce, and strain it; then take out the Steaks and flour and fry them; and when you put them in the Dish, thicken the Sauce, and pour it over them.

To fry Beef-Steaks.

AFTER they are well beaten with a Roller, fry them with half a Pint of Ale; shred some Onion small, mix it with Salt, and a few Crumbs of Bread, and strew them therewith. When they are fry'd, take a little Onion, a Shalot,

lot, Thyme, Parsley, and Savoury, and chop them very small, add some grated Nutmeg, then roll up a Piece of Butter in Flour, and shake it up very thick, and serve them.

Another Way.

CUT the Beef into Steaks, beat them with the Back of the Shredding-knife; then put only the Lean into a Frying-pan with just so much Butter as will moisten the Pan; set them on a gentle Fire, turning them often; and as the Gravy runs from them, keep pouring it out; then fry the Fat by itself, and lay it on the Lean; then put a little Anchovy, Onion, Nutmeg, Pepper, and Claret, in the Gravy, and stew it a little.

A Side-dish of a Piece of Beef with Cucumbers.

ROAST a good Piece of tender Beef larded, or covered with thin Bards of Bacon, and wrapp'd up in Paper; when it is roasted, cut it into Fillets, or thin Slices, and lay them in a Dish; then let some Cucumbers be slic'd and marinated, then squeeze them, and put them into a Stew-pan with some Lard, and stew them well; then drain off all the Lard, and put in a little Flour, and toss them up again a little while; then soak them in good Gravy, and add some thickening Liquor to make the Ingredients incorporate well together, a Spoonful of Gammon Essence is very good for that Purpose, put to it a little Verjuice or Vinegar, and let not the Fillets boil too long, lest they grow hard. Garnish with fry'd Bread, Marinades, or Rissoles, and serve them hot to Table.

To dress a Buttock of Beef.

LARD your Buttock with Gammon and other Bacon, well season'd with Salt, Pepper, Cloves, Cinnamon, Coriander-seed, and grated Nutmeg; also Onions, Parsley, Shalots, all mix'd together. Let as much of these as you can, be stuffed into the Bacon, and lard the Buttock both on the Top and underneath; then season it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while with Onions, Garlick, Shalots, Parsley, sweet Basil, Thyme, Slices of Lemons, Verjuice, and a little Broth. Let it lie in these two Hours, then put it in a Napkin with thin Slices of Bacon, wrapping it up close, so that no Fat may enter. Put a Plate in the Bottom of the Pot, so keep the Napkin and Meat from being burnt to the Bottom, and
boil

boil it in the Evening against the next Day. To season it, you may put in about two Pounds of Leaf-fat of a Hog's Belly, Verjuice, Salt, long Pepper, Ginger, Cinnamon, Nutmeg, Slices of Lemon, Onion, Parsley, Bay-leaves, sweet Basil, and whole Coriander, Annis, and Fennel; when all these are put into the Pot, let it be cover'd very close, and let the Beef be stew'd very gently; and when it is enough, let it cool in its own Fat; then make a Godivoe, put it into the Dish in which the Piece of Beef is to be dressed; then cover it with the same Godivoe, and then put it into the Oven for an Hour. Before you serve it up, prepare a well season'd Beef Cullis, and make a round Hole in the Top of the Godivoe, and pour in your Cullis, so that it may penetrate into every Part, and the Juice of a Lemon upon that. This Beef may be serv'd up cold in thin Slices, instead of Beef *à la Royal*.

To roast a Fillet of Beef.

THIS Fillet lies only in the Inside of the Surloin next to the Chine, and is the tenderest Part of the Ox; spit this on a small Spit, and do not run it through the best of the Meat; roast it gently, and baste it with Butter; catch the Gravy in a Dish whilst the Beef is roasting; in the mean Time make a Sauce for it with sweet Herbs, and Parsley shred small, the Yolks of three or four Eggs, an Onion, and some Orange-peel minc'd; put these into sweet Butter, Gravy, a Spoonful or two of strong Broth and Vinegar; stew them all together, then put your Beef into it, and serve it up hot to Table.

To make a Beef Hotchpot.

TAKE a Briscuit-rand of Beef, some Mutton, and Veal, boil them together in a good Quantity of Water, skim it well, then mince Cabbage, and sweet Herbs, and slic'd Carrots, and put in, season with Salt and Pepper; let them boil till they are almost a Jelly, then serve them up on Sippets.

Beef-Steaks rolled.

TAKE three or four large Beef-Steaks, and flat them with a Cleaver: Make a Farce with the Flesh of a Capon, some of a Fillet of Veal, and some Gamon of Bacon, both Fat and Lean; add to this the Fat of a Loin of Veal, Sweetbreads, young Onions, Parsley, Mushrooms, and

Truffles,

Truffles, the Yolks of four Eggs, with a little Cream ; season all these with Spice and Herbs, and hash them, then strew them on your Slices of Beef, and roll it up very handsomely, that they may be firm, and of a good Size ; then let them stew a good while. When they are enough, take them up, and drain away the Fat very well, then slit them in two, and lay them in a Dish, the cut Sides uppermost. You may put to them a Ragoo, or a good Cullis, as you please.

To stew a Rump of Beef.

HAVING boiled it till it is more than half enough, take it up, and peel off the Skin ; take Salt, Pepper, beaten Mace, grated Nutmeg, Parsley, Marjoram, Savoury, and Thyme shred, and stuff them in large Holes through the Fat ; and lay the rest of the Seasoning all over the Top, and spread over it the Yolk of one or two Eggs to bind it on. Save the Gravy that runs out while you are stuffing it, and put to it a Pint of Claret, and some Vinegar ; put it into a deep Pan, so fit for it, that the Liquor will fill it up to the Top ; let it bake for two Hours, then put it into a Dish, and pour the Liquor it was baked in all over it.

Another Way.

CUT Beef-Steaks off the Rump, half broil them, then season them high, and put them into a Stew-pan, and cover them with Gravy ; roll a Piece of Butter in Flour, put it in, add the Yolk of an Egg, and serve them up.

Another Way.

GET an oval Stew-pan, with a close Cover, lay in a Rump of Beef, but cut off the Bone, cover the Beef with Water, put in a Spoonful of whole Pepper, two Onions, a Bunch of sweet Marjoram, Savoury, Thyme, and Parsley, half a Pint of Vinegar, a Pint of Claret, and season it with Salt, set it on the Stove close cover'd, to stew four Hours, shaking it sometimes, and turning it four or five Times ; if it be too dry pour in warm Water, make Gravy as for Soup, and put in three Quarts of it ; keep it stewing till Dinner is near ready, then stew twelve Turnips cut the broad Way, in four Slices, and flour them well, and fry them at twice in boiling Beef-sewet, and drain them. When the Beef is tender, put it dry in a Dish, and put the Turnips into the Gravy, shake them together, and let them heat over the Fire, and pour it over the Beef ; melt two Ounces of But-

ter in the Sauce-pan where you shook up your Turnips, with a little Gravy, and pour it all over the Beef, and serve it.

Beef-Steaks with Oyster Sauce.

HAVING cut Steaks from the Rump, or any other tender Part, season them with Pepper without Salt, for that would make them hard. Fry them, but keep them pretty constantly turning; when they are enough, salt them to your liking; then take the Oysters from their Liquor, and wash them with salted Water to cleanse them from Grit; let the Liquor stand a little to settle, and pour off the clear Part of it; then stew the Oysters gently in their own Liquor, with a little Nutmeg, a Clove or two, some whole Pepper, and an Anchovy. If you stew them too much they will be hard, which you must take care to avoid. When they are near enough, put a little White Wine, and a Piece of Butter rolled in Flour to thicken it.

Portugal Beef.

BROWN the Thin of a Rump of Beef in a Pan of brown Butter, and force the Lean of it with Sewet, Bacon, boil'd Chesnuts, Anchovies, an Onion, and season it; stew it in a Pan of strong Broth, and make for it a Ragoo of Gravy, pickled Gerkins, and boil'd Chesnuts; thicken it with brown Butter, and garnish it with slic'd Lemon.

To stew a Rump, or fat End of a Briscuit of Beef, the French Way.

AFTER having boil'd a Rump of Beef, skim it clean, let it be close cover'd, and stew'd for an Hour; then put to it Salt, whole Pepper, Cloves, and Mace, slash the Meat with a Knife to let out the Gravy; then put in some Claret, and five or six slic'd Onions; when they have boil'd an Hour, put in some Capers, or a Handful of Broom Buds, and having boil'd half a Dozen Cabbage Lettuces in Water, put them into your Meat, with two or three Spoonfuls of Wine Vinegar, and as much Verjuice: Let all stew together till the Meat is tender, then put Sippets of *French* Bread in the Dish, and dish it on them; take the Fat off the Broth, and stick it with fry'd Bread.

Cakes of Beef to be fry'd.

CHOP some of the tenderest Part of the Beef very small, and bruise it as much as for Sausages, mix a sufficient Quantity of clean Beef-sweet with it, season the Mass with Salt, Pepper, and a Sprig of Thyme; then beat up an Egg, or two, according to the Quantity of your Meat, and mix the Whole well together in the Form of Cakes, and fry them in their own Gravy.

To stew a Fillet of Beef the Italian Fashion.

TAKE the Skins and Sinews from a Fillet of Beef, put it into a Bowl with White Wine, crush it in and wash it well; then strew upon it a little Pepper, and a Powder called the *Italian Tamara*, (which is made of one Ounce of Coriander-seed, half an Ounce of Fennel-seed, half an Ounce of Anniseed, an Ounce of Cinnamon, and an Ounce of Cloves, beaten into a gross Powder, with a little Powder of Winter-savoury; these all kept in a Glass Vial) and as much Salt as will season it; mingle them all well together, and put in as much White Wine as will cover it; put a Board on it to keep it down, and let it lie in steep for two Nights and a Day; then take it out, and put it into a Stew-pan, with some good Broth that is salt, but none of the Pickle; put in whole Cloves, and Mace, cover it close, let it stew till it is tender, then serve it with as much of the Broth as will cover it.

To stew Beef in Gobbets the French Fashion.

GET any Piece of Beef, except the Leg, cut it in Pieces as big as Pullets Eggs, both of Fat and Lean; stew it in a Stew-pan with Water, skim it clean, and when it has boiled an Hour, put in Salt, whole Pepper, Cloves, and Mace, Carrots, Turnips, Parsnips, and whole Onions, cover it close, and let it stew till it is tender, putting in half an Hour before it is enough, Parsley, Thyme, sweet Marjoram, Spinach, Sorrel, and Winter-savoury, and some Claret; then dish it on Sippets, and serve it to Table hot. Garnish with Barberries, Grapes, or Gooseberries.

Olives of Beef stewed, or roasted.

CUT Slices off a Buttock of Beef as broad as your Hand, hack them with the Back of a Knife, lard them with small Lard, and season them with Salt, Pepper, and Nutmeg; then make a Farce of the Yolks of hard Eggs, Beef-sweet, or Lard, sweet Herbs, Thyme, and Onions, all minc'd small, Barberries, Grapes, or Gooseberries, minc'd small likewise, and season'd with Salt, and the former Spices; mix these well together, and lay it on the Slices of Beef, roll them up round with some Caul of Mutton, or Veal; bake them, or roast them, then put them into a Stew-pan with some Butter; blow the Fat from the Gravy, and put the Gravy into the Stew-pan; and having, in the mean Time, blanched and boiled Artichoaks, Potatoes, or Skirrets, in Claret, put them into your Meat, dish them on Sippets, and serve them with Slices of Orange, Lemon, Barberries, and Grapes, or Gooseberries.

A Way of eating cold boiled Beef.

SLICE your Beef as thin as possible, and also an Onion or Shalot, then squeeze on it the Juice of a Lemon or two, and beat all together between two Plates as you do Cucumbers; when it is well beaten, and tastes sharp of the Lemon, put it into a deep Dish, pick out the Onion, and pour Oil on it, shred some Parsley, and strew over it; garnish it with Lemon, and serve it up.

To stew a Leg of Beef.

YOU must break it, then put to it two or three Quarts of Water, Salt, whole Pepper, and a Bunch of sweet Herbs; then let it stew for seven or eight Hours; then pour out all, both Meat and Broth into a Pan, and let it stand till the next Day; then set it on the Fire again, and put in a Quart of Ale, and let it boil about half an Hour; then take it off, and put it in a Dish with Toasts upon it.

Beef Royal.

TAKE a Surloin, or large Rump of Beef; bone it and beat it very well; then season it with Salt, Pepper, Nutmeg, Cloves, and Mace, with Lemon-peel, Thyme, Savoury, and Marjoram; then lard the Meat quite through with large Pieces of Bacon; in the mean Time, make a strong Broth of the Bones; then put into your Stew-pan a good

good deal of sweet Butter, and brown it; then put in the Meat, and brown it on both Sides; then put in the Liquor with the Butter, put in two Bay-leaves, six Truffles, Ox-palates, or Sweetbreads, pull'd in Pieces; and cover the Stew pan close, letting it stew till it is tender, then take it out, and skim off all the Fat; then pour in a Pint of Claret, and put in three Anchovies; then put the Beef in again to be made thoroughly hot, and add what Pickles you have, with fry'd Oysters, thicken your Sauce, and pour over the Meat, and send it up. It is to be eaten hot or cold.

Beef à la Vinagrette.

GET a large Slice of Beef three Inches thick, most lean, from the Buttock, or elsewhere; stew it with Water, and a Glass of White Wine, season'd with Salt, Pepper, Cloves, a Faggot of Herbs, and a Bay-leaf; let it boil till most of the Liquor is boiled away; then set it a cooling, and when it is cold, serve it up, with Slices of Lemon, and a little Vinegar.

To soufe Beef.

GET either Buttock, Chuck, or Briscuit of Beef; season them with Salt and Pepper for four Days; then roll them up as even as you can; then tie a Cloth fast about it, and boil it in Water and Salt till it is tender; then take it up, and soufe it in Water, Vinegar, a little White Wine, and Salt; then put it into a Hoop Frame, to fashion it round and upright; then dry it in some smoaky Place, or in Air: When you use it, cut it out in Slices, and serve it up with Sugar and Mustard.

To make Dutch Beef.

GET eight Pounds of Buttock of Beef, without Bone, and rub it all over with about six Ounces of coarse Sugar, let it lie two Days, then wipe it a little, and take a Pint of white Salt, a Pint of Salt-petre, and six Ounces of Petre-salt, beaten, and rub it well into the Beef; then let it lie for three Weeks, turning and rubbing it every Day; then sew it up in a Cloth, and hang it up in the Chimney to dry; let it be turned upside down every Day, that the Brine does not settle; afterwards boil it in Pump Water till it is very tender.

Another Way to dry Beef after the Dutch Manner.

CUT the best Part of the Buttock of a fat Ox into what Shape you please ; then take an Ounce of Petre-salt, and as much good Bay-salt as will salt it very well, and let it stand in a cold Cellar ten Days in Salt, in which Time you must turn it, and rub the Salt in ; then take it out of the Brine, and hang it in a Chimney, where a Wood-Fire is kept for a Month, in which Time it will be dry, and will keep a Twelve-month. When you eat it, boil it tender, and when cold, cut it in thin Shivers, and eat it with Vinegar, Bread and Butter.

Palates of Beef en gratin.

SOME rasped *Parmesan* being put in the Bottom of your Dish, with a little Cullis, put in your Palates, pour some Cullis, and strew some *Parmesan* over them, then send your Dish to the Oven to get a Colour, and when that is done, add some Essence of Ham and Juice of Lemon.

Fillets of Beef after the Indian Way.

PREPARE a Fillet of Beef, lard it with middling Bacon, and slice it on the Side it is not larded ; then marinate your Fillet during two Hours, with Salt, Pepper, sweet Herbs, Garlick cut small, the Juice of two Lemons, and a Glass of good Oil. Put your marinated Fillet, wrapped up in Papers, upon a Skewer, tie this to the Spit, and baste it with your Marinade, which must be mix'd with a Glass of White Wine. Your Fillet being done, take off the Paper, dish it up with Sauce, and serve it hot for a first Course.

A Dutch Way of dressing Beef, called Pater-Stuck-Gherockt.

IT is a Briscuit of Beef soaked eight Days in Brine, and then hung up for three Months. It is then to be wash'd in several Waters to get the Salt out, and boil'd with Cauliflowers, Cabbage, Spinach, and thicken'd Butter serv'd with it. It may be likewise stew'd with Carrots.

Roast Beef with a Salpicon.

A Salpicon is a Sort of Ragoos, so call'd, and is used in great Dishes of Roast Meat, in the first Course, such as Chines of Beef, or Mutton, Barons of Beef, and Quarters of Mutton, or Veal, &c. It is made as follows :

Prepare some Cucumbers, cut them in Dice, and lay them in a Dish to marinate in Vinegar, Pepper, and Salt, and an Onion or two cut in Slices; cut some of the Lean of Ham or Bacon in Dice; take some Mushrooms and Truffles, the Breasts of Pullets, fat Livers and Veal Sweetbreads. Squeeze the Cucumbers, toss them up in a Sauce-pan over a Stove with a little melted Bacon; moisten them with Gravy, and let them simmer in it over a gentle Fire; then take the Fat clean off: Set over a Stove another Sauce-pan with a little melted Bacon, into which put the Ham you had cut in Dice, a few Cives, and a little Parsley. Mince the Mushrooms, Truffles, Sweetbreads, and toss up all the Ingredients together, and then moisten them with some Gravy, season them with Pepper, Salt, and a Bunch of Herbs; and when they have simmer'd a-while in it, take off all the Fat; when they are almost enough, put to them the fat Livers, and the Breasts of your Pullets cut in Dice; then bind your Salpicon with some Cullis of Veal and Ham, and some Essence of Ham. When the Cucumbers are ready, bind them likewise with the same Cullis, and put the Whole into the same Sauce-pan; that is to say, put the Ragoo of Cucumbers into the Salpicon.

Make a Hole in your Piece of Roast-meat, in the Part you think most convenient: For Example, if it be a Quarter of Veal, or Mutton, make it in the Leg, and having taken out the Flesh, that may serve for some other Use, put the Salpicon in the room of it.

A Salpicon may be serv'd in a Dish by itself.

To bake a Leg of Beef.

DO it in the same Manner as for Gravy Soops; and when it is baked, strain it through a coarse Sieve: Pick out all the Sinews and Fat, put them into a Sauce-pan, with a little Gravy, Red Wine, a Bit of Butter roll'd in Flour, and some Mustard, when the Sauce is hot and thick, serve it up.

To roast a Tongue and Udder.

BOIL the Tongue a little, blanch it, and lard it with Bacon, the Length of an Inch, being first season'd with Nutmeg, Pepper, and Cinnamon, and stuff the Udder full of Cloves; then spit and roast them, baste them with Butter, and serve them up with Claret Sauce. Garnish with slic'd Lemon.

Another

Another Way.

BOIL it a little, blanch it, lard it, with pretty big Lard; all the Length of the Tongue, as also the Udder, being first season'd with Nutmeg, Pepper, Cinnamon, and Ginger; then spit and roast them, and baste them with Butter; being roasted, drudge them with grated Bread and Flour, some of the Spices abovesaid, and some Sugar, and serve it with Juice of Oranges, Sugar, Gravy, and slic'd Lemon on it.

A Neat's Tongue the Polish Way.

TAKE a Neat's Tongue, put it in boiling Water, take off the Skin, and let it be done in a Braise; when your Tongue is boil'd, cut it in two, but not quite off, and stick it with preserv'd Lemon, and Slices and Bits of Cinnamon; put a Bit of Sugar in a Stew-pan over the Fire, with a Glass of Wine, and a little Gravy; the Sugar being melted, put in your Tongue, let it stew a little while, dish it up with your sweet Sauce, and serve it up hot.

Neat's Tongue another Way.

THE Tongue being done in a Braise, lard it with fine Bacon, and put it on a Spit; when roasted, dish it up, pouring over it a thick Pepper-sauce, or a sweet Sauce.

To fry a Neat's Tongue.

FIRST boil it, then cut it into thin Slices, season it with Nutmeg, Cinnamon, and Sugar, dip your Slices of Tongue into Yolks of Eggs, adding a little Lemon-juice; make some Butter very hot in a Frying-pan, fry your Tongue, and pour Eggs by Spoonfuls; and when they are done, serve them up with White Wine, Butter, and Sugar, well beaten together.

Another Way.

BEING prepared, and cut into Bits, as before, put to them some fry'd Onions, and stew them with Mushrooms; season them with Mace and Nutmeg, rub the Dish with a Shalot, and serve them up on Sippets.

Ox Tongues *à la Mode.*

HAVING large Ox Tongues, boil them tender, then blanch them, take off the Skin, and lard them on both Sides, leaving the Middle, then brown them off, and stowe them one Hour in good Gravy and Broth; season with Spice and a Faggot of Herbs, and put in some Morels, Truffles, Mushrooms, Sweetbreads, and Artichoak Bottoms; then skim off the Fat, and serve them either hot or cold.

Neats Tongues *à la Braise.*

CUT away the Roots of the Tongues, and then put them into boiling Water, that you may take off the Skin as clear as possible; lard them with large Bits of raw Gammon of Bacon well season'd: Then take a Boiler, and cover the Bottom of it with Lards of Bacon, and Slices of Beef well beaten: Lay in your Tongues with slic'd Onions, and all Sorts of sweet Herbs and Spices; season them besides, with Pepper and Salt; and cover them with Slices of Beef and Bacon, in the same Manner as under them, so that they may be entirely wrapp'd up in them; put them to stew *à la Braise*, with Fire over and under: You must keep them so eight or ten Hours, that they may be thoroughly done: After which, you must have in Readiness a good Cullis of Mushrooms, or some good Ragoo, with all Sorts of Ingredients, as Mushrooms, Morels, Truffles, Sweetbreads, &c. Having taken up your Tongues, you drain them, and take off the Fat; then lay them in a Dish, and your Ragoo over them; if you would garnish the Dish, you may cut one of the Tongues in Slices, or else garnish it with Fricandoes, all served very warm.

Calves Tongues are sometimes dress'd in the same Manner; and, if you will, they may be farc'd without larding, and served up with the same Ragoo.

To boil a Neat's Tongue.

LET your Tongue be salted three or four Days, boil it in Water, and serve it with Brewis, with boiled Turnips, and Onions; run it over with beaten Butter; serve it on carved Sippets, with Barberries, Gooseberries, or Grapes, and serve it with what Sauce you please.

To fry a Neat's Tongue, or any other Tongue.

LET your Tongue be fresh, boil it tender, set it by till it be cold; then cut it into thin Slices, fry it in Butter, put to it strong Broth, Salt, Nutmeg grated, the Yolks of Eggs, Saffron, Cloves, and Mace, some Verjuice, and Grapes; when the Tongue is done, dish it on Sippets.

To roast a Neat's Tongue.

YOU must boil a Neat's Tongue tender, peel the Skin, set it by till it is cold, cut a Hole in the Root-end off it; take out some of the Meat, mince it with Beef-sweet and Pippin, and the Yolks of hard Eggs; season it with Salt, beaten Ginger, Thyme, and Savoury shred small; fill the Tongue with this Farce, and cover the End with a Piece of a Caul of Veal or Mutton, lard the Tongue, and roast it; make a Sauce for it with Butter, Juice of Oranges, and Nutmeg grated. Garnish with Barberries, and Slices of Lemon, and serve it up.

Another Way.

YOU must boil it in Water with a little Salt, and a Fagot of sweet Herbs: When it is almost enough, cut off the Root, take off the Skin, and lard it with long Bits of Bacon, then lay it down to the Fire, and while it is roasting baste it with Butter, Salt, Pepper, and Vinegar. When it is roasted, cut it in large Slices, and toss it up in a Stew-pan with a Ramolade made of Anchovies, Capers, Parsley, and Onions, shred very small; then toss all up in good Beef-Gravy, with Salt, Pepper, a few Rocamboles, and a Drop of Vinegar, and serve it for the first Course.

We serve it likewise, after having cut it in Slices, with a Ragoo of Mushrooms, Sweetbreads, Artichoke Bottoms, Salt, Pepper, Butter, or melted Bacon: We set it a simmering in this Ragoo, and so serve it, but observe, that when we serve it this Way, we use no Vinegar in basting it but only Butter.

Calves Tongues are dress'd in the same Manner, and may be serv'd whole, either with a *Picurade*, or a sweet Sauce.

To stew a Neat's Tongue whole.

TAKE a Neat's Tongue raw and fresh, set it a stewing between two Dishes, in strong Broth and White Wine, with Salt, whole Pepper, whole Cloves, and Mace, Turnips, Carrots, or any other Roots cut, and some Capers; set these over a gentle Fire, and let them stew gently for two

or three Hours ; then take up your Tongue, blanch it, put some Marrow to it, let it have a Walm or two, and serve it or carv'd Sippets. Garnish with minc'd Lemon, Barberries or Grapes, run it over with beaten Butter. Garnish with fear'd Manchet, and serve it up hot.

To bask Neat's Tongues.

BOIL them very tender, peel them, and slice them thin ; then take strong Meat-Broth, blanch'd Chesnuts, a Faggot of sweet Herbs, large Mace, and Endive, a little Pepper, whole Cloves, and a little Salt, boil all together till they be enough, with some Butter, and pour all into a Dish on Sippets. Garnish with Barberries.

Another Way to dress a Neat's Tongue.

BOIL it in Salt and Water, with a Bunch of sweet Herbs ; when it is enough, blanch it, and cut off the Root, lard it with Bacon ; then roast and baste it with Butter, Salt, Pepper, and some Vinegar ; when it is roasted, cut it in Slices, and tofs it up in a Stew-pan a Minute, or two, with Anchovies, Capers, some Parsley, and an Onion cut small, then tofs up all in good Beef-Gravy, with Salt, and a little Vinegar, so serve it hot.

To pickle Tongues.

YOU must make your Pickle with Salt-petre and Sal-prunella ; to six Quarts of Water put one Ounce of each, and half a Pound of Bay-salt, a Pound of White Salt, and a Quarter of a Pound of coarse Sugar ; boil all these together till the Scum rises ; let it be very strong, skim it clean, and when it is cold, put the Tongues to it, and let them lie at their full Length to be cover'd ; turn them three Times a Week, let them lie three Weeks, and then you may boil and peel them ; eat them with Chickens or Pigeons, and Asparagus, Colliflowers, Spinach, or what is in Season. You may keep them in Pickle as long as you please, or rub them in Bran, and hang them in your Chimney.

To dress a Neat's Tongue the Italian Way.

BOIL your Tongue in a Pipkin, either whole, or cut in Halves, till it may be blanch'd, put in some strong Mutton-Broth, and two or three Blades of Mace, White Wine, and some Slices of interlarded Bacon ; skim it when it boils, and put to it Pepper, Ginger, Nutmeg, and large Mace,

Mace, three or four whole Cloves, let it all stew well, and serve it on Slices of *French Bread*.

To dry Neats Tongues.

BEAT Salt and Salt-petre very fine, an equal Quantity of each, lay the Tongues in Pump Water all Night, rub them very well with the Salt, and cover them all over with them, still putting on more as they waste; when they are stiff and hard they are enough; then roll them in Bran, and dry them before a gentle Fire; before you boil them, lay them in Pump Water all Night, and boil them in Pump Water.

Another Way.

BEAT Salt and Salt-petre, of each a like Quantity, into a fine Powder, soak the Tongues in warm Water, and rub the Salts very well into them, especially at the Roots, put them in a Pot, cover them over with the Salts; and as the Salts waste, put Sugar upon them, turning them frequently till the Sugar has penetrated; and when stiff, dry them before a Fire, or hang them up in a Chimney; when they are dry'd, press them flattish, and length-ways, lay them up dry.

Tongues with forced Udders roasted.

YOU must first boil off your Ox Tongues, and your Udders, then make a good Forc'd-meat with Veal; and as for your Tongues you must lard them, and your Udders you must raise in the Inside, and fit them with Forc'd-meat, washing the Inside with the Yolk of an Egg; then tie the Ends close, spit and roast them: Make a Sauce with Syrup of Claret or Gravy. You may draw the Udders on the Top with Lemon-peel and Thyme.

To dress Neat's Tongue and Udder in Stofado.

SEASON them with Salt, Pepper, and Nutmegs, lard them with large Lardoons, and let them lay all Night in Wine Vinegar, Claret, Ginger, seasoned with Salt, whole Pepper, Nutmeg sliced, and whole Cloves; bake them in an earthen Pan, and serve them on Sippets, lay the Spices over them, and some Slices of Lemon and Sausages.

To marinate Neats Tongues.

BOIL them, blanch them, lard them, if you please, put them in a Vessel; make a Pickle of Nutmegs and Ginger slic'd, large Mace, whole Cloves, a Bunch of sweet Herbs, Parsley, sweet Marjoram, Rosemary, Thyme, Winter-favoury, Sage, and Bay-leaves; boil these in as much Wine Vinegar and White Wine as will fill the Vessel you put your Tongues into; put in some Salt and slic'd Lemons; when they are cold close them up for Use, serve them with some of the Liquor, Spices, Herbs, and Sallad Oil, and Slices of Lemon.

To roast a Neat's Foot.

AFTER you have boil'd and blanch'd it, let it stand by till it is cold, then lard it, fasten it on a small Spit, and batte it with Butter, Vinegar, and Nutmeg; for the Sauce, toast some Bread, soak it in Claret and Vinegar, strain it through a Strainer, put the Liquor into a Pipkin, and put in a few slit Cloves, Ginger, and beaten Cinnamon; set it on the Fire, stir this with a Sprig of Rosemary till it is pretty well thicken'd: Dish your Foot, pour the same on it, and serve it up.

To fry Neats Feet.

BOIL your Neats Feet, blanch them, and split them; then fry them in clarify'd Butter, or take out the Bones, and fry them in Butter with a little Salt, and some strong Broth; when you have fry'd them a little, put in some Mint, Thyme, and Parsley, shred small, and some beaten Pepper; beat the Yolks of Eggs, Mutton Gravy, Vinegar, the Juice of Lemons, or Orange, and Nutmeg, pour the Sauce upon it, and serve it up.

To bake Ox Cheeks.

BONE them, pick out the Balls of the Eyes, cleanse the Mouth, soak them, wash out the Blood, wipe them dry with a Cloth, season them with Salt, Pepper, and Nutmeg, put them into an Earthen Pan with three or four large Onions, Mace, and Cloves; lay the Jaw-bones on the Top of the Meat, then put in half a Pint of Water, and half a Pint of Claret; cover the Pan with coarse Paste, and bake it. Serve it on fry'd Greens, and run it over with beaten Butter; but the common Way is, in its own Liquor.

Another Way.

LAY your Cheeks in Water all Night, then bone them,, and stuff them with all Manner of Spice: Season them with Salt and Pepper, then put them into a Pan, one Cheek clapp'd close together upon the other; lay over them Bay-leaves, and put in a Quart of Red Wine, so cover the Pan,, and bake them; when you take it out of the Oven, pour off the Liquor, and take the Fat off, and mix it with some melted Butter, and pour it over the Cheeks. Serve them cold with Mustard and Sugar, they will eat like Venison.

To boil an Ox-Cheek to be eaten cold.

BONE your Ox-Cheek well, then lay it to steep in White Wine for twelve Hours; then season it with Salt, Pepper, Nutmegs, Cloves, and Mace, roll it up, tie it tight with Tape, boil it in Water, Salt, and Vinegar, till it is very tender; press it hard, and when it is cold, cut it into Slices, and serve it up with Oil and Vinegar.

Another Way.

BONE your Cheeks, lay them in soak for four or five Hours, then wash and pick them very clean, pare off the Roof of the Mouth, and pick out the Balls of the Eyes, stuff them with Beef-sweet, hard Eggs, Salt, Pepper, Fat, and sweet Herbs, mingle all together, and stuff them on the Inside, skewer both the Sides of the Head together, and boil them among other Beef; when they are tender, serve them on Brewis with interlarded Bacon, and *Bologna* Sausages, or Pork Links laid on the Cheeks; cut the Bacon into thin Slices, and serve them with Sauces of Mustard or green Sauce.

To marinate Ox-Cheeks.

BONE your Ox-Cheeks, then either roast them, or stew them with Red Wine and Wine Vinegar, season'd with Salt, Pepper, and slic'd Nutmeg; stew them till they are tender, then take them up, and put to the Liquor you stew'd them in a Quart of White Wine, and a Quart of Wine Vinegar, Sage, Parsley, sweet Marjoram, Thyme, a Bunch of Rosemary, and Bay-leaves, tie them up tight together; add Salt, whole Pepper, Nutmegs, and Ginger slic'd, Cloves, and large Mace; boil all these together; put the Cheeks into a Vessel, and pour the Liquor upon them

lay on them some Slices of Lemon, cover them very close, and keep them for Use.

To marinate Palates, Noses, and Lips.

AFTER having boil'd them tender, blanch them, then fry them in clarify'd Butter, or sweet Oil: Make for them a Pickle with Wine Vinegar, and White Wine, Salt, whole Pepper, Nutmeg, and Ginger slic'd, large Mace, and Cloves; add a Faggot of sweet Herbs, as Sage, Parsley, Savoury, sweet Marjoram, Thyme, Rosemary, and Bay-leaves; boil them all together, Spices and Herbs, put the Palates, Lips, and Noses in a Vessel, pour this Marinade to them; add Slices of Lemon, and cover them close for Use. When you serve them, do it in a Dish with Sallad Oil.

To roast Ox-Palates.

HAVING boil'd your Palates tender, blanch them, cut them into Slices about two Inches long, lard half of them with small Lardoons; then having drawn, scalded, and truss'd Pigeons, and Chicken-peepers, lard half of them, spit them on a Bird-spit, putting a Slice of interlarded Bacon, and a Sage-leaf betwixt every Bird; take also Cocks-combs and Stones, and Lamb-stones parboil'd and blanch'd, large Oysters parboil'd, and larded with small Lardoons of Bacon, Sage, and interlarded Bacon, spit them with your Ox-Palates on a small Spit, with a Bit of Bacon and a Sage-leaf between them; then beat up the Yolks of Eggs with Salt, Nutmeg, Thyme, and Rosemary shred very small, and grated Manchet; and when they are hot at the Fire, baste them often: In the mean Time, prepare Artich oak Bottoms, boil'd, quarter'd, and fry'd, dipp'd in Butter and kept warm, and also Marrow dipp'd in Butter and fry'd: Then rub the Dish with a Clove of Garlick, pile up the Fowls in the Middle of the Dish upon one another, the roasted Materials round about; then lay the Palates by themselves, the Lamb-stones by themselves, the Cocks-combs and Stones by themselves, the fry'd Marrow and Artich oaks by themselves, and the Sweetbreads by themselves; then having prepar'd a Sauce of Claret, Gravy, Oyster-liquor, with a Couple of dissolv'd Anchovies, sweet Butter, Salt, and an Onion slit or quarter'd, giving it a Walm or two over the Fire, put in three or four Slices of Oranges, pour it on, and garnish it with Oranges and Lemons slic'd.

To stew Ox-Palates, Lips, and Noses.

BOIL them, blanch them, cut them into Bits about the Bigness of a Shilling; put them into an Earthen Pipkin with strong Broth and White Wine; add raw Calves Udders, Veal Sweetbreads, Sausages, and Sparrows or Larks, or other small Birds, Anchovies, or Potatoes boil'd; season with Salt, two or three whole Cloves, large Mace, small pickled Cucumbers; add also Marrow, Butter, Grapes, Barrberries or Gooseberries, and the Yolks of hard Eggs. Let all these stew together till tender, then serve them upon Toasts of French Bread, and Slices of Lemon; you may thicken the Broth with Yolks of Eggs strain'd with Verjuice.

To pickle Ox-Palates.

TAKE your Palates and wash them well with Salt and Water, and put them in a Pipkin with Water and some Salt, and when they are ready to boil, skim them very well, and put into them whole Pepper, Cloves, and Mace as much as will give them a quick Taste: When they are boil'd tender, which will require four or five Hours, peel them, and cut them into small Pieces, and let them cool; then make the Pickle of White Wine Vinegar, and as much White Wine; boil the Pickle, and put in the Spice that was boil'd in the Palates, with a little more fresh: Put in six or seven Bay-leaves, and let both Pickle and Palates be cold before you put them together; then keep them for Use.

To roast or bake a Bullock's Heart.

LARD it with large Slices of Bacon, and make a Stuffing of Winter-savoury, stript Thyme, Parsley, some Sewet, a Couple of Anchovies, Salt, Pepper, Nutmeg, and grated Bread, work all up with the Yolks of a Couple of Eggs, and put it into the Cavities of the Heart, skewer it up close to keep in the Stuffing, and place it in a deep Dish on a Couple of Skewers laid in the Dish to keep it from burning; when baked enough, serve it up with Gravy Sauce.

Mutton grilled with Capers.

BOIL a large Breast of Mutton tender, and after you have carbonaded it all over, season it with Pepper and Salt; then wash it over with Yolks of Eggs, Crumbs of Bread, a little Thyme chopp'd, and Parsley, then broil it gently

gently. For Sauce take Butter, Gravy, Capers, Shalots, and Mangoes, or Mushrooms cut small.

To roast a Leg of Mutton with Cockles.

STUFF it all over with Cockles, and roast it. Garnish with Horse-radish.

A Leg of Mutton à la Hautgout.

LET it hang a Fortnight in an airy Place, then have ready some Cloves of Garlick, and stuff it all over, rub it with Pepper and Salt, roast it; have some good Gravy and Red Wine in the Dish, and send it to Table.

A Leg of Mutton à la Royale.

HAVING taken off the Fat, and the Flesh, skin that which is about the Shank-bone, lard the Leg with large Lardoons well season'd; lard likewise, at the same Time, a round Piece of a Buttock of Beef, or of a Leg of Veal; then season all this very well, drudge it with Flour, and put it into boiling Hog's Lard to give it a Colour: Then put it into a Pot, with all Sorts of savoury Herbs, an Onion or two stuck with Cloves, and put in some Broth or Water; cover the Pot very close, and let it boil two Hours; mean while get ready a Ragoo of Mushrooms, Truffles, Asparagus Tops, Artichok Bottoms, and Veal Sweetbreads, to which put a good Cullis. Take up your Leg of Mutton, lay it in a Dish, and cut your Piece of Beef, or Veal, into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it, and so serve away.

Shoulder of Mutton in Epigram.

TAKE a Shoulder of Mutton and roast it, take off the Skin as neatly as you can, about the Thickness of a Crown, leaving the Shank-bone to it; then take the Meat and cut it in small thin Slices, the Bigness of a Shilling; then put it into a Cullis that is well season'd, and take care not to let it boil; then take the Skin of your Shoulder of Mutton, and put some Crumbs of Bread, with sweet Herbs over it, and put it on the Gridiron, and when it has taken Colour, see that your Hash be well season'd, dish it up, putting on the broil'd Skin.

This some call a Shoulder of Mutton in *Gallimaufry*.

Mutton Collops.

YOU must take some Mutton that is well mortify'd, that is, stale, but sweet, take out the Skin and Sinews, and cut them small and thin, about the Bigness of a Crown-Piece, such a Quantity as you think will be enough for your Dish; take a Stew-pan with some Butter, and lay your Collops in, one after another; take care they are very thin, and put a little Salt, Pepper, Spices, Parsley, and green Onions, chopp'd very fine, over them, with some Truffles, or Mushrooms, and put your Stew-pan over a Fire that is very quick; and stir them with a Spoon, and when you think they are done, dress them in the Dish you are to serve them in. Then put in the Pan a little Cullis and Gravy, with a Rot-cambole, and when it is boil'd up, and a little thick, put in the Juice of a Lemon, and put it over your Collops, and serve them up hot.

A Harrico of Mutton.

TAKE a Neck, or Loin of Mutton, cut it into six Pieces, season it with Pepper and Salt; then pass them off on both Sides in a Frying-pan or Stew-pan; put to them some good Broth, a Faggot of Herbs, some diced Carrots, or Turnips, fry'd off, and two Dozen of Chesnuts blanch'd, and three or four small Lettuces; stew all this well together. You may put in half a Dozen small, round, whole Onions, and when very tender, skim off the Fat well, and serve away. Garnish with forc'd Lettuce, and Turnips, and Carrots slic'd.

Hind Saddle of Mutton.

AFTER having cut off the two Hind Quarters of a Sheep, cut off the two Knuckles, that it may set even on a Dish; then take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take some lean Ham, Truffles, green Onions, Parsley, Thyme, sweet Herbs, Pepper, Salt, and Spices, well chopp'd together, and strew it over your Mutton, where the Skin is taken off; then put the Skin over neatly, and wrap it over with Paper well butter'd, and tie it, and put it to roast, and being roasted, take off the Paper, and strew over Crumbs of Bread, and when it is well coloured, take it off the Spit, dish it up, and put under it an

Essences

Essence of Ham, or a Shalot Sauce, and serve it up hot for the first Course.

Hind Saddle of Mutton *done à la St. Menehout.*

CUT your Mutton as above mention'd, and lard it with large Lardoons of Bacon, season'd with Pepper, Salt, sweet Herbs, small Onions, and Parsley, then garnishing an oval, or large Gravy-pan, that will hold it, put at the Bottom some Bards of Bacon, and Slices of Beef, put in also some small Onions, Parsley, and sweet Herbs, and then put in your Mutton, season'd with Pepper, Salt, and Spice, a Bottle of Wine, and strong Broth, and put the same over it as under, Bards of Bacon, Slices of Beef, with a little Garlick and Bay-leaves, and put it a stewing with Fire over and under; and when done, take it out, and put it in the Dish, pare it neatly, and put some Crumbs of Bread over it, mix'd with *Parmesan* Cheese, and put it in an Oven to take a good Colour, then serve it up hot, with Essence of Ham under it, for the first Course.

Leg of Mutton, *Ham Fashion.*

GET a Hind Quarter, very large, and cut it like a Jigget, that is, with a Piece of the Loin; then rub it all over with Bay-salt, and let it lie one Day; then put it into the following Pickle: Take a Gallon of Pump Water, put into it two Pounds of Bay-salt, two of White Salt, six Ounces of Salt-petre, and four of Petre-salt, one Pound of Brown Sugar, six Bay-leaves, one Ounce of Salt Prunella: Mix all this in your Liquor, then put in your Mutton, and in seven Days it will be red through, then hang it up by the Handle, and smoke-dry it with Deal-dust and Shavings, making a great Smother under it, and in five Days it will be ready: You may boil it with Greens, and it will cut as red as a Cherry; so serve it as you would a Ham.

Amphilius of Mutton.

GET two Necks, or two Loins, bone them, leaving the upper top Bones on about an Inch; then lard one with Bacon, the other with Parsley; skewer them, and you may either stove or roast them; you may fry some Cucumbers, and stew them after, and lay under, or make a *Sauce Robart* with Onions, Mustard, Vinegar, Gravy, and lay under either stew'd Sellery or Endive, which you choose.

To farce a Leg of Mutton or Lamb.

LET all the Meat be taken out, leave the Skin whole ; then take the Lean of it, and make it into Force-meat thus : To two Pounds of your lean Meat, three Pounds of Beef-sewet ; take away all Skins from the Meat and Sewet ; then shred both very fine, and beat it with a Rolling-pin, till you know not the Meat from the Sewet, then mix with it four Spoonfuls of grated Bread, half an Ounce of Cloves and Mace beaten, as much Pepper, some Salt, a few sweet Herbs shred small, mix all these together with six raw Eggs, and put it into the Skin again, and sew it up. If you roast it, serve it with Anchovy-Sauce ; if you boil it, lay Cauliflowers or *French Beans* under it. Garnish with Pickles, or stew'd Oysters, Forc'd-meat Balls, or Sausages fry'd in Butter.

Another Way.

ROAST a Leg of Mutton, and take all the Flesh off it, leaving the Bones hanging together ; pick all the Fat from the Flesh, and hash it with Marrow, a few Cives, the Crumb of a *French Roll* soak'd in Cream, and the Yolks of four Eggs ; season it as usual, put the Bones into the Dish you intend to serve it in ; then lay one Half of the Meat all round it in the Shape of a Leg of Mutton ; leave a Hole at the Top, and pour into it a Ragoo of Sweetbreads and Artichok Bottoms ; then cover it with the other Half of your Farce, placing it as you did the former ; strew over crumb'd Bread ; set it in the Oven to make it of a fine Brown ; then take it out, and take off the Fat that is round the Dish ; make a little Hole on the Top, and pour in some good Gravy ; then close the Hole, and serve it hot to Table.

Another Way.

CUT a Slit on the Backside of your Leg of Mutton, and take out all the Meat you can get, but don't deface it on the Outside ; then take the Meat and chop and shred it fine, with two or three Anchovies, some beaten Mace and Nutmeg, a little Lemon-peel, one Onion, sweet Herbs, Salt, Pepper, Oysters, and Marrow, pound all these in a Mortar very fine ; force your Leg with it, and sew it up round the Edges to keep in your Force-meat ; then put it in a Pan, wash it over with the Yolks of Eggs, and drudge it with Flour ; lay Bits of Butter over it, and bake or roast it ; then

then have ready stew'd Oysters in White Wine, with a Blade of Mace ; keep the largest out to lay with Anchovy-Sauce, a few Mushrooms, and a good strong Gravy, and pour all over your Mutton.

To roast a Leg of Mutton.

PARE off all the Skin as thin as you can, then lard it with fat Bacon, and put it down to the Fire, when it is half roasted, cut off three or four thin Slices, and mince it with some sweet Herbs ; then put it into a Sauce-pan, with a Ladleful of Broth, half a Pint of Red Wine, a little beaten Ginger, a Piece of Butter, two Spoonfuls of Verjuice or Vinegar. some Pepper, a few Capers, and the Yolks of two hard Eggs chopp'd small ; let 'em all stew a-while, and when your Leg of Mutton is enough, dish it up, and pour this Sauce over it.

To boil a Leg of Mutton.

YOU must lard your Mutton with Lemon-peel and Beet-root, and boil it as usual : For Sauce, take strong Broth and White Wine, Gravy, Oysters, Anchovies, an Onion, a Faggot of Herbs, Pepper, Salt, and Mace, and a Piece of Butter roll'd up in Flour.

Another Way.

TAKE a Leg of Mutton, hang it for three or four Days with the Shank downwards, then take a coarse Cloth and rub it very well with it, then sew it up in a Cloth very tight, and bury it in Salt for a Fortnight or three Weeks, then take off the Cloth and boil it, with what Roots you think proper, and when it is cut a large Quantity of Gravy will issue forth.

To dress a Leg of Mutton with Cucumbers.

FIRST marinate your Cucumbers, then toss them up, and make a Ragoo of them, take some Bacon, and brown a little Flour ; put to it some good Gravy, a Drop of Vinegar, and a Bundle of savoury Herbs, and season all well. Roast the Leg of Mutton, and serve it up with this Ragoo.

In the like Manner you may make a Ragoo of Succory, but take care the Succory turn not black in the Dressing.

Mutton Cutlets *the French Way.*

SEASON your Cutlets with Pepper, Salt, Nutmeg, and sweet Herbs; then dip two *Scotch* Collops in the Batter of Eggs, and clap on each Side of each Cutlet, and then a Rasher of Bacon on each Side again: Broil them, or bake them in a slow Oven; when they are done, take off the Bacon, and send your Collops and Cutlets in a Ragoo, and garnish them with slic'd Orange and Lemon.

Cutlets *à la Maintenon.*

CUT your Cutlets handsomely, beat them thin with your Cleaver, and season them well with a little Pepper and Salt; then cover them all over, except within two Inches of the Rib-bone, as thick as a Crown Piece, with some Forc'd-meat, and smooch it over with a Knife. This done, take as many Half Sheets of white Paper as you have Cutlets, and butter them, on one Side, with melted Butter: Dip your Cutlets likewise in melted Butter, and throw a little grated Bread on the Top of your Forc'd-meat all round. Lay each Cutlet on a Half Sheet of Paper cross the Middle of it, leaving the Bone about an Inch out; then close the two Ends of your Paper on the Sides, as you do a Turnover-Tart; cut off the Paper that is too much, broil your Mutton Cutlets half an Hour, your Veal three Quarters of an Hour. Then take off the Paper, and lay them round in the Dish, with the Bones outmost: Let your Sauce be Butter, Gravy, and Lemon.

Mutton, or Veal Cutlets, *another Way.*

MARINATE your Cutlets for three Hours in Vinegar juice, Juice of Lemon, Salt, Pepper, Cloves, Bay-leaves and Cives. Then make a thin Batter with Water, Flour, a raw Egg, and as much Butter as a Walnut mix'd together, and well beaten; dip your Cutlets in this Batter, and fry them in Hog's Lard, Garnish with fry'd Parsley, and serve them for the first Course.

Another Way.

FLAT your Cutlets with a Cleaver, lard them and dredge them with Crumbs of Bread, Salt, Pepper, and shred Parsley; then toss them up in melted Bacon, or clarified Butter, and, when they are done of a pure brown Colour, lay them in a Dish, pour on them a Ragoo of Sweetbread.

bread and Mushrooms. Garnish with fry'd Parsley, and serve them.

Another Way.

DIP your Cutlets in melted Bacon, season them well with shred Herbs, Salt, and Pepper, strew Crumbs of Bread over them, and broil them on a Gridiron. Serve them up with Gravy.

Another Way.

BOIL your Cutlets in Water, then dip them in a thin Batter, made of Flour and Eggs, then fry them in Lard; and serve them up with Salt, Pepper, and Vinegar, or Verjuice.

Or you may make a Hotch-potch of them with Turnips, &c. well season'd and boil'd in strong Broth: We generally, when we dress them in this Manner, put Chestnuts among them.

To bask a Shoulder of Mutton.

YOUR Shoulder being half roasted, cut it in very thin Slices, then take a Glass of Claret, a Blade of Mace, two Anchovies, a few Capers, a Shalot, Salt, a Sprig of Thyme, Savoury, and Lemon-peel; let it stand cover'd for half an Hour in an Oven; and when enough, shake over it some Capers, and serve it up.

To bask Mutton.

TAKE a roasted Leg of Mutton, take off all the Skin, and cut the Meat from the Bone in thin Slices, and strew upon it some Parsley and Cives, with some Truffles and Mushrooms cut pretty small; then put it all together into a Sauce-pan, with some Pepper and Salt, and a Slice or two of Lemon, with the Rind take off. Put some good Gravy, and give it two or three Turns over the Stove; thicken it with a Cullis, and serve it.

Another Way to bask Mutton.

CUT your Mutton in little Bits, as thin as you can, strew a little Flour over it, have ready some Gravy, (enough for Sauce) wherein sweet Herbs, Onion, Pepper, and Salt, have been boil'd; strain it, put in your Meat, with a little Piece of Butter roll'd in Flour, and a little Salt, a Shalot cut fine, a few Capers, Samphire, and Gerkins, chop'd

chopp'd fine, and a Blade of Mace : Toss all together for a Minute or two, have ready some Bread toasted thin, and cut into Sippets, lay it round the Dish, and pour in your Hash. Garnish your Dish with Pickles and Horse-radish.

Note, Some love a Glass of Red Wine, or Walnut Pickle : You may put just what you will into a Hash.

A Hash of cold Mutton.

GET Gravy, Oyster-liquor, Anchovies, and Nutmeg, according to the Quantity of Meat, and boil it up, then strew in your Meat, and give it a Heat or two ; put in half a Pound of sweet Butter, and half a Pint of White Wine, and send it to the Table. Garnish the Dish with Rasplings of *French* Bread and Lemon.

Carbonaded Mutton.

GET a Joint of Mutton, cut it into Steaks, and fry them in melted Lard, then stew them in Broth, with Salt, Pepper, and Cloves, a Bunch of Herbs, and Mushrooms ; then flour it a little to thicken it. Garnish the Dish with Mushrooms and fry'd Bread, and serve it with Capers, and a little Lemon-juice.

To roll a Breast of Mutton.

BONE the Mutton, and make a savoury Forc'd-meat, wash it over with the Batter of Eggs ; then spread the Forc'd-meat on it, and roll it into a Collar, and bind it with Packthread ; roast it till enough, and put under it a Regalia of Cucumbers.

To sause a Breast of Mutton.

TAKE a Breast of Mutton, bone it, soak it well from the Blood, wipe it dry, and season it on the Inside with Salt, Nutmeg, and beaten Ginger, sweet Herbs shred small, and Lemon-peel minc'd ; lay broad Slices of sweet Lard over the Seasoning ; then roll it into a Collar, tie it up in a Cloth, and put it into boiling Liquor, skim it well ; then put in Salt, Nutmeg, and Ginger slic'd, Fennel and Parsley-roots : When it is almost boil'd, put in a Pint of White Wine ; when it is enough, take it off, and put in Slices of Lemon, a whole Lemon-peel, and half a Score Bay-leaves, and let it boil close cover'd ; or you may bake it in a Pot with White Wine and Water.

To roast a Chine of Mutton.

TAKE a Chine of Mutton, and having raised up the Skin from the Chine-bone downwards, leave it hanging to the lower Part; then take some Slices of a lean Gammon of Bacon, season with white Pepper, Cives, and Parsley; spread them over the Chine, lay Barbs of Bacon upon them, then turn the Skin over them; tie up your Chine with Tape or Packthread, put Paper over it, and roast it; when it is near enough, drudge it with Crumb-bread, put a Ragoo under it, and serve it up to Table, garnish'd with Mutton Cutlets.

The same may be done with a Quarter of Mutton, or Lamb.

To dress a Neck of Mutton.

LARD the Neck with Lemon peel, boil it in Salt and Water, and a Bunch of sweet Herbs: In the mean Time, stew half a Pint of Oysters in half a Pint of White Wine, as much strong Broth, and a little of their own Liquor, put in two or three Anchovies, two or three whole Onions, some grated Nutmeg, and a little Thyme. Then take a little of the Broth, and beat in it the Yolks of three or four Eggs to thicken it; then dish it upon Sippets, laying your Oysters upon your Meat. Garnish with Lemon or Barberries.

After the same Manner you may dress a Chine, Leg, &c.

Another Way.

BOIL it in Water and Salt, and skim it well; make Sauce for it with Samphire, and a little of the Liquor, Vinegar, Mace, Pepper, an Onion, the Yolks of hard Eggs minc'd, some sweet Herbs, and a little Salt; let these boil together half an Hour or more, then beat it up with Butter, and Juice of a Lemon; dish your Meat on Sippets, and pour the Sauce on it; garnish with the hard Whites of Eggs and Parsley minc'd together with slic'd Lemon.

You may dress a Leg or Breast of Mutton the same Way.

Another

Another Way.

DR A W your Neck of Mutton with Parsley, and roast it: When it's almost roasted, drudge it with Salt, white Pepper, and grated Bread. Serve it up to Table with Gravy, and the Juice of Orange.

We also boil a Neck of Mutton, then dip it in a thin Batter, fry it with melted Bacon, and serve it with Verjuice and white Pepper.

To stew a Neck of Mutton.

C U T your Neck of Mutton into Steaks ; season them with Salt, Pepper, and Nutmeg ; put them into a Stew-pan with as much Water as will cover them, let them stew, skimming them as there is Occasion. In the mean Time, parboil some Cabbage, Carrots, and Turnips, drain them well, and when your Steaks are half stew'd, put in your Roots and Cabbage ; then put in a Handful of Capers, then shred sweet Herbs, Spinach, and Parsley, a Handful of each, and put them into the Stew, also a Couple of Anchovies chopp'd ; brown a little Butter, and shake into it a little Flour, and a Ladleful of the Broth : Boil it up, and pour it over the Meat, and let all stew together a little while ; when it is enough, lay Sippets in the Dish, put in your Stew, squeeze in an Orange or Lemon or two, and serve it up to Table.

Another Way.

C U T a Neck of Mutton into Steaks, and put them into a Stew-pan with some Butter ; then take a Bunch of sweet Herbs, some Pepper, and a little Salt, and put to them ; cover your Stew-pan, and let them stew till they are enough, turning them sometimes, then put in a little Red Wine, two Anchovies, and a Spoonful of Vinegar. Dish your Steaks upon Sippets, and pour over them the Liquor they were stew'd in.

A Neck, or a Loin of Mutton, in Cutlets.

F I R S T cut all the Steaks out, and hack them ; season with Salt, Pepper, Nutmeg, Parsley, Thyme, and Marjoram, chopp'd small, and strew over them some grated Bread ; wash them over with drawn Butter, and lay them on white Paper butter'd, and made up like a Dripping-pan, that it may not boil over ; then put them over a Charcoal, or Wood Fire ; and for Sauce take Gravy, White Wine,

two Anchovies, with a little Lemon-peel or Orange, minc'd small, cut it into Water, boil all up together, and stir in some Butter; dish your Cutlets, and pour over them your Sauce.

To fry Mutton Cutlets.

CUT a Neck of Mutton Bone by Bone, and beat it flat with your Cleaver; have ready Seasoning, with grated Bread, a little Thyme rubb'd to Powder, shred Parsley, with grated Nutmeg, and some Lemon-peel minc'd; then beat up two Eggs with Salt, flour your Cutlets on both Sides, and dip them in the Eggs, sprinkle them with Seasoning on both Sides; put some Butter in a Frying-pan, and when it is hot lay in your Cutlets, and fry them brown on both Sides; for Sauce take Gravy, or strong Broth, an Onion, some Spice, a Bit of Bacon, and a Bay-leaf, and boil them well together; then beat it up with Anchovy, or some Oysters, and a Quarter of a Pint of Red Wine, and pour over your Cutlets, Garnish with pickled Walnuts cut in Quarters, Barberries, Samphire, pickled Cucumbers, and slic'd Lemon.

To dress a Leg of Mutton à la Dauphine.

FLEA off all the Skin and Flesh of the Shank-bone, and also all the Fat, and scrape it clean; then parboil it, and lard it with small Lardoons of Bacon: Spit it, put Paper over it, and roast it with a soft Fire; see that it be well colour'd. When it is roasted enough, dish it, and serve it up with some Ragoo of Legumes, as Cucumbers, young Onions, or Succory; or with a good Cullis under it, or an Essence of Ham.

To dress a Leg of Mutton à la Daub.

LARD it with Bacon, and half roast it, draw it off the Spit, and put it in as small a Pot as will boil it, put to it a Quart of White Wine, strong Broth, a Pint of Vinegar, whole Spice, Bay-leaves, sweet Marjoram, Winter-savoury, and green Onions; when it is ready lay it in the Dish; make Sauce with some of the Liquor, Mushrooms, slic'd Lemon, two or three Anchovies; thicken it with brown Butter, and garnish with slic'd Lemon.

To dress a Loin of Mutton.

HAVING cover'd the Bottom of a Stew-pan with Bards of Bacon, lay on them Slices of Veal, and on the Veal, Slices of Onions; then lay your Loin of Mutton upon them, and cover it with Slices of Onion, Veal, and Bacon, as under it. Season all with Salt, Spice, and sweet Herbs. Then set the Stew-pan cover'd either between two Fires, or in an Oven; when they come out, bread them, and broil them on a Gridiron. In the mean Time, prepare this Sauce call'd a Ramolade: Take Cives and Parsley, shred them small, Capers and Anchovies, and stew them in good Gravy, with a Clove of Garlick, and other Seasonings; put in a little Oil. When all is done, lay your Loin in a Dish, pour Sauce upon it, and serve it up hot.

Another Way.

PARBOIL a Loin of Mutton, then lard it with large Lardoons, season with Salt and Pepper, a little Nutmeg, some Parsley, a few Cives, and Spices of all Sorts; put some Slices of Bacon and Veal in a Stew-pan, season with Salt and Pepper, favoury Herbs, Slices of Onions, Carrots, Parsnips, and some Lemon; season it over and under, cover it with Slices of Bacon and Veal, so stew it with Fire over and under it. When it is enough, drain it very well, lay it in your Dish, pour over it a Ragoo of a Breast of Mutton, Cucumbers, and Lettuce, and serve it for first Course.

To stew a Loin of Mutton.

CUT your Loin into Steaks, and put it into as much Water as will cover it; when it is skimm'd, put to it three or four Onions slic'd, with some Turnips, whole Cloves, and slic'd Ginger; when it is half stew'd, put in slic'd Bacon, and some sweet Herbs minc'd small, a little Vinegar and Salt; when it is ready, put in Capers, and dish your Meat upon Sippets; pour over the Liquor and Ingredients; garnish with Barberries and slic'd Lemon.

To roast a Leg of Mutton with Oysters.

TAKE a little grated Bread, some Beef-sweet, Yolks of hard Eggs, three Anchovies, a Bit of an Onion, Salt, Pepper, Thyme, and Winter-favoury, twelve Oysters, some Nutmeg grated: Mix all these together, and shred them

them very fine, and work them up with raw Eggs like Paste, and stuff your Mutton under the Skin in the thickest Place, or where you please, and roast it; when it is about half done, cut off some of the Underside of the fleshy End in little Bits; put these into a Pipkin with a Pint of Oysters, Liquor and all, a little Salt and Mace, and stew them till half the Liquor be wasted. Then put in a Piece of Butter, and when the Leg is thoroughly roasted, dish it, pour this Sauce over it, strew Salt about the Sides of the Dish, and serve it up.

Another Way.

YOUR Oysters being first parboil'd, put to them some Parsley, a little Thyme and Savoury shred small, with the Yolks of three Eggs; mix all these together. Your Shoulder of Mutton being spitted, lay it on a Dresser, and cut Holes in it, and put in your Oysters with the Herbs, and other Ingredients after them, or place them behind the Flap of the Shoulder; twenty Oysters are enough; then take a Pint of Oysters for Sauce, and put them in a deep Dish, with some Claret, two or three Onions shred gross, with two or three Anchovies; put all these under in the Dripping-pan to save your Gravy, and when your Meat is ready, put your Sauce over the Fire; put to it the Yolk of one Egg beaten, grated Nutmeg, and drawn Butter; dish up your Shoulder of Mutton, and pour your Oyster-Sauce all over it; garnish with Lemon, and serve it up hot.

Another Way.

CUT five or six Holes to receive the Oysters after they have been rolled in Eggs, with Crumbs of Bread and Nutmeg, and stuff three handsome Oysters in every Hole. If you roast it, cover it with a Caul, but if you boil it, tie it in a Cloth, and, while it is dressing, prepare Oyster-Sauce to serve up with it hot.

To dress a Shoulder of Mutton in Blood.

SAVE the Blood of a Sheep, take all the Strings and Knots out of a Shoulder of Mutton, lay it in the Blood five or six Hours to soak; then stuff it with sweet Herbs, then put it into a Caul, sprinkle it with Blood, and roast it. Serve it up with Venison or Anchovy-Sauce.

To dress Mutton the Turkish Way.

CUT your Meat into thin Slices ; then wash it in Vinegar, and put it into a Pot or Sauce-pan that has a close Cover to it, then put in some Rice, whole Pepper, and two or three Onions ; let all these stew together, skimming it frequently ; when it is enough, take out the Onions, and dish it with Sippets, and serve it up.

Shoulder of Mutton, with a Ragoo of Turnips.

TAKE a Shoulder of Mutton, get the Blade-bone taken out as neat as possible, and put in the Place a Ragoo of Sweetbreads, with Mushrooms, Truffles, Cocks-combs, well season'd ; when done, let it be cold before you put it in, and take care to sew it tight, that it may keep its natural Form, and put it in a Stew-pan, with some Bards of Bacon, Slices of Veal and Ham, Onions, Parsley, Thyme, sweet Herbs, Salt, Pepper, Spices, with a Ladleful of Broth, and put it a doing with Fire under and over ; then you must have some Turnips, cut in what Shape you think proper, and blanch them in boiling Water ; then strain them off, and let them be well drain'd ; then put them in a good Cullis, and let 'em be done enough ; then take your Shoulder of Mutton out of the Braise, and see it be well drain'd from all the Fat, dish it up, and pour over it your Ragoo of Turnips, and serve it in the first Course.

Shoulder of Mutton à la Rouchi.

TAKE a Fore-quarter of Mutton, take out the Bones as neatly as you can from the Neck and Breast, and lard the Fillet, not parting them from the Shoulder, and put it on a Spit to roast ; and when it is done, put under it some stew'd Endive, and serve it up hot, with the larded Part uppermost, for the first Course.

Leg of Mutton larded à la Braise, with a Ragoo of Chestnuts.

TAKE off the Skin, and lard your Leg of Mutton with Bacon and Ham through and through, but season your Ham and Bacon well, tie it, and put it in a Braise ; then take some Chestnuts, roast them, and take off both Skins very clean, and put them in some good Cullis of Veal and Ham, and put them over a slow Fire ; and when you find they begin to be very soft, see they be well relish'd, and put

put them over your Mutton, and serve it hot for the first Course.

To make a Gammon of Mutton.

TAKE a very large fat Leg of Mutton, cut off the Knuckle-bone, take off the Skin, then stick it with Cloves, Sage, and Bay-leaves; then pound Pepper, Salt, Cinnamon, Nutmeg, Ginger, and Cloves; put them into White Wine, with a Bunch of sweet Herbs, and lay your Mutton in this Marinade for twenty-four Hours, setting it in a cool Place close cover'd: Then take out your Leg of Mutton, and powder it with Sage shred small, and pounded with Pepper, Salt, Ginger, Nutmeg, Cinnamon, and Cloves, then take off the Skin of a fresh Ham or Bacon, with some of the Fat, and cover your Leg of Mutton with the Skin of the Ham, sewing it up round the Edges; then hang it up the Chimney for twenty-four Hours to be smoak'd; then boil it in five Quarts of Water, put in a Bunch of sweet Herbs, and a Quart of the clearest of the Wine in which it was marinated. When it is enough, take off the Sward immediately, letting the Fat stick to the Mutton, and serve it up cold in Slices.

To dry Mutton to cut out in Shivers as Dutch Beef.

TAKE half a Pound of coarse Sugar, and rub it hard all over a Leg of Mutton, and let it lie twenty-four Hours; then take an Ounce and half of Salt-petre, and mix it with a Pound of common Salt, and rub that all over the Mutton every other Day till it is all on, and let it lie nine Days longer; keep the Place free from Brine, then hang it up dry three Days; then smoak it in a Chimney where Wood is burnt, the Fire must not be too hot; a Fortnight will dry it; boil it like Hams, and when it is cold, cut it out in Shivers like Dutch Beef.

To dry a Leg of Mutton like Pork.

BEAT it down flattish with a Cleaver, to make it like Westphalia Ham; then take some Salt-petre and beat it fine, and rub it all over your Mutton, and let it lie all Night; then make a Pickle with Bay-salt and Pump-water, strong enough to bear an Egg, and put your Mutton into it, and let it lie ten Days, then take it out, and hang it in a Chimney where Wood is burnt, till 'tis thoroughly dry, which will be about three Weeks. Boil it very tender with Fowls,

or eat it cold like *Westphalia* Ham. Do it in cool Weather, or it will not keep.

Sheeps Rumps *with* Rice.

HAVING got some Sheeps Rumps, clean and blanch them, and put them a stewing in a good Braise; and when they are enough, take them out to cool; then take some Rice well wash'd and pick'd, put it in a Pot with some good fat Broth, with an Onion stuck with Cloves, a little Pepper and Salt, and see it be well season'd, and very thick, and when it is done, put it to cool; then take your Sheeps Rumps, and put them round the Rice as neatly as you can; do them round in Eggs, and Crumbs of Bread over them: And when you have done them all, take a Frying-pan with some Hog's Lard, put it over a Stove, and when your Fat is hot, put your Sheeps Rumps in it, and see they be of a good Colour, and dish them with fry'd Parsley round.

To dress Rumps of Mutton à la Sauce Robart.

TAKE half a Dozen Sheeps Rumps cut large, boil them for three Hours in Water, and three or four Spoonfuls of Vinegar, season'd with a Handful of Salt, a Spoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme, and a Bay-leaf. Put the Spice and Herbs in after the Pot has been skimm'd: When the Rumps are boil'd tender take them out, and lay them in a Colander to drain, score them on the Sides with a Knife, dip them in drawn Butter, roll them in grated Bread, and broil them brown: In the mean Time, make your *Sauce Robart* thus: Put a Piece of Butter, the Bigness of an Egg, into your Sauce-pan, set it over the Fire till it is almost brown, then put in a Handful of Onions minc'd very fine; let them stew gently till they are brown, then put in half a Spoonful of Flour; let them stew a little longer; then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a Quarter of an Hour, skim off the Fat, and put in half a Spoonful of Mustard, the Juice of a Lemon, or a little Vinegar, pour the Sauce into your Dish, lay the Rumps upon it. Garnish with fry'd Parsley, or Lemon, or both, and serve it up for a first Course.

To dress Rumps of Mutton à la St. Menebout.

GARNISH the Bottom of a Stew-pan with Slices of Bacon, and then lay over them Slices of Veal, season'd with Salt, Pepper, all Sorts of Spice, and sweet Herbs, and on them Slices of Onions; then lay in your Rumps, lay Slices of Onions upon them, Slices of Veal on the Onions, and Slices of fat Bacon on the Veal; cover the Stew-pan close, and either set it in an Oven, or *à la Braïse* between two Fires: When the Rumps are enough, take them out, and drudge them well with grated Bread, and broil them on a Gridiron. While they are doing, make for them a Sauce called *Ramolade*, thus: Tois up Anchovies, minc'd Capers, Cives, and Parsley, and a Clove of Garlick, in some good Gravy, a little Oil, and with Salt, Pepper, and other common Seasonings; pour this *Ramolade* in the Dish, lay the Rumps upon it, and serve them up to Table hot.

To farce and fry Rumps of Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, &c. as in the Receipt above directed, and stew them *à la Braïse*, or bake them in an Oven. Then wrap them up in Forc'd-meat made as follows: Take a Pound of a Leg of Veal, half a Pound of fat Bacon, and half a Pound of Sewet, boil them for half an Hour, then throw them a little into cold Water, that your fat Bacon may not run to Oil in mincing. Then mince each of them separately by themselves very fine, then mince all together, and pound them well in a Marble Mortar, with the Crumb of a *French* Roll, soaked in Milk or Broth, and four raw Eggs; season'd with Salt and Pepper, according to your Discretion, a little Nutmeg, a little Parsley and Onion minc'd very fine. Having pounded all these together to a Paste, wrap the Rumps up in this Forc'd-meat, dip them in beaten Eggs, drudge them with Flour, and fry them in Hog's Lard, till they are of a fine brown Colour; then dish them, and serve them up.

Sheeps Rumps with Parmesan Cheese.

PUT your Sheeps Rumps in a good Braïse, as before; and when done, put them to cool; then take some Crumbs of Bread very fine, and as much *Parmesan* Cheese mix'd together, then take your Rumps and dip them in Eggs, and put the Crumbs of Bread and *Parmesan* Cheese over;

over; and if you find that once doing over is not enough, do them twice, and fry them in good Hog's Lard, of a good Colour, and serve them with fry'd Parsley.

Mutton Kebob'd.

TAKE a Loin of Mutton, and joint it between every Bone, season it with Pepper and Salt moderately, grate a small Nutmeg all over, dip them in the Yolks of three Eggs, and have ready Crumbs of Bread and sweet Herbs, and dip them in, and clap them together in the same Shape again, and put it on a small Spit, roast them before a quick Fire, set a Dish under, and baste it with a little Piece of Butter, and then keep basting with what comes from it, and throw some Crumbs of Bread all over them as it is a roasting; when it is enough take it up, and lay it in the Dish, and have ready half a Pint of good Gravy, and what comes from it, take two Spoonfuls of Catchup, and mix a Tea-spoonful of Flour with it, and put to the Gravy, stir it together, and give it a Boil, and pour over the Mutton.

Note, You must observe to take off the Fat of the Inside, and the Skin off the Top of the Meat, and some of the Fat, if there be too much; when you put in what comes from your Meat into the Gravy, observe to pour out all the Fat.

Carbonades of Mutton glazed.

TAKE a Leg of Mutton, cut off as many Slices as you can, of an Inch thick, flatten them with a Cleaver, and lard them with small Bacon, as close as you can; then put them a doing, as if they were Scotch Collops of Veal; when they are done and glaz'd, put under them a Ragoo of Cucumbers, Lettuce, or Endive, and serve them up hot.

A Neck of Mutton lard'd with Parsley.

TAKE a Neck of Mutton, pare it neatly, take off the Bones from the Fillet, lard it with Parsley, put it on a Spit and roast it; being roasted, take and dish it up, and serve it with Shalot Sauce, or stew'd Endive.

A Neck of Mutton, call'd, The hasty Dish.

TAKE a large Pewter or Silver Dish, made like a deep Soop-dish, with an Edge about an Inch deep on the Inside, on which the Lid fixes (with the Handle at top) so fast that you may lift it up full, by the Handle, without falling; this Dish is call'd a Necromancer. Take a Neck of Mutton

ton, about six Pounds, take off the Skin, cut it into Chops not too thick, slice a *French Roll* thin, peel and slice a very large Onion, pare and slice three or four Turnips, lay a Row of Mutton in the Dish, on that a Row of Meat, then a Row of Turnips, and then Onions, a little Salt, then the Meat, and so on; put in a little Bundle of sweet Herbs, and two or three Blades of Mace; have a Tea-kettle of Water boiling, fill the Dish, and cover it close; hang the Dish on the Back of two Chairs by the Rim, have ready three Sheets of brown Paper, tear each Sheet into five Pieces, and draw them through your Hand, light one Piece, and hold it under the Bottom of the Dish, moving the Paper about; as fast as the Paper burns light another, till all is burnt, and your Meat will be enough; fifteen Minutes just does it; send it to Table hot in the Dish.

To boil Sheeps Tongues with Oysters.

BOIL half a Dozen of Sheeps Tongues in Water and Salt, till they are tender, peel off the Skin, cut them into thin Slices, put them into a Stew-pan with a Quart of Oysters, a little Red Wine, and some whole Spice; set them a stewing for some Time; then put to them some Butter, and the Yolks of three Eggs well beaten; shake them well together, dish them on Sippets; garnish with raw Parsley, Barberries, and Oysters, and serve them up.

To farce Trotters.

AFTER you have scalded your Trotters, boil them in good Broth, with a little Cives and Parsley; cut off the Claws, take out the Leg-bones, flitting the Skin the whole Length; spread them open, make for them a Forc'd-meat thus: Take a Pound of a Leg of Veal, half a Pound of fat Bacon, and half a Pound of Sewet, boil them for half an Hour; then put them into cold Water, that the fat Bacon may not run to Oil in mincing: Then mince them very fine, each by themselves, mix them together, pound them in a Mortar, with the Crumb of a *French Roll*, soak'd in Milk or Broth, Salt, Pepper, and four raw Eggs, a little Nutmeg, Onion, and Parsley shred. When you have pounded these to a Paste, lay this Forc'd-meat on your Trotters, roll them up, one by one, sprinkle them with melted Sewet, drudge them with Flour, and set them in a Dish or Pan in an Oven to brown; then drain the Fat from them, rub the Dish with a Shalot,

Shalot, pour to them some Ragoo or Cullis of Mushrooms,, and serve them up hot in Plates or little Dishes.

Another Way.

WHEN they are farc'd as above, dip them in beaten Eggs, and drudge them with Flour, or Bread crumb'd very small, then fry them in Hog's Lard, and serve them with fry'd Parsley, in Plates or little Dishes.

We serve them likewise with a White Sauce, tossing them up in melted Bacon, with Salt, Pepper, and Nutmeg, together with savoury Herbs, and whole Cives, which last we take out before we serve them ; whiten your Sauce with the Yolks of Eggs and Vinegar, or Verjuice.

Sheeps Tongues larded.

YOUR Tongues being larded with fine Bacon, put them on Skewers and roast them ; being done, dish them up with Pepper and Vinegar, or sweet Sauce, according to the Master's Palate, and serve them up hot.

Sheeps Tongues the German Way.

TAKE some Carrots, cut them in pretty small Slices, put them in a Stew-pan with Gravy and Cullis, and let them stew ; then take your Sheeps Tongues, and let them stew softly with your Roots ; put in it a Glass of White Wine, and so let them soak ; let them be relishing, dish them up, put your Roots over them, with their Cullis and Lemon-juice, and serve them up hot for Entry.

Sheeps Tongues in Papers.

TAKE boil'd Sheeps Tongues, that are good and palatable, slit them in two, and make a little Forc'd-meat with a Bit of Veal, blanch'd Bacon, and a Bit of Beef-sweet ; season these with Parsley, green Onions, Mushrooms, sweet Herbs, fine Spice, Pepper, and Salt, and mince all well together. Then cut some Paper big enough to wrap in your Tongues, take off your Force-meat, and put some into your Paper ; put in it a Tongue, and after that your Force-meat over the Tongue, as you have done under it, and wrap it up as dextrously as you can ; do the same with all your other Tongues, place them in a Baking-pan, and let them be baked in the Oven, or under a Cover ; being baked, dish them up, and serve them up hot for a small Entry.

Sheeps Trotters *in Surtout.*

TAKE Sheeps Trotters ; being boil'd, cut them into Bits, and throw them into a Stew-pan, with a Lump of Butter, moisten them with Gravy and Cullis ; let them have a good Taste, and let them be cold ; being cold, dish them up, cover them with a little Force-meat, very thin, and make them very smooth ; strew over them Crumbs of Bread, let them have a good Colour in the Oven, or under a Cover, and serve them up hot.

Another Time stew them with *Parmesan* Cheese, and they must be but a little while in the Oven.

An Entry of Sheeps Trotters forced.

LET your Sheeps Trotters be well scalded, and let them stew in good Seasoning, taking care they be not overdone ; take them off, take out the Bones, stretch the Skin upon the Dresser, force them, and roll them up one by one ; then place them in a Dish, moisten them with a little Fat, strew them with Crumbs of Bread, &c. and let them take a Colour in the Oven ; being pretty brown, dish them up with a little Cullis under them, and serve them up hot for Entry.

These Trotters are also dress'd with a white Sauce, by putting them into a Stew-pan with melted Lard, sweet Herbs, green Onions, which you must take out again, Pepper, Salt, and Nutmeg ; thicken your Sauce with Yolks of Eggs and Verjuice, and serve it up hot for a small Entry.

To roast a Quarter of Lamb.

ONE Half being larded, drudge the other with small Crumbs of Bread, wrap it up in Paper before you lay it down, for fear it should burn ; when it is almost roasted, drudge, as before, the Part of it that is not larded, with Crumbs of Bread, adding to them some Salt, and Parsley shred small ; make a brisk Fire to brown it well, and serve it with Juice of Lemon and Orange.

Lamb with Rice.

TAKE a Fore-quarter of Lamb, and roast it about three Parts ; take a Pound of Rice, and put it into two Quarts of good Broth, with two Blades of Mace, some Salt, and Nutmeg ; stow it an Hour, and take it off ; put in the Yolks of six Eggs, and a Pound of Butter, then put

your Lamb in Joints in the Dish, and the Rice over it ; wash it over with Eggs, and so bake it.

A Leg of Lamb forced.

YOU must take the Meat out of the Leg close to the Skin, and bone and mince it with Beef-sweet, Thyme, Parsley, and Onions ; beat it in a Mortar with savoury Spice and two Anchovies ; then wash the Inside of the Skin with the Batter of Eggs, and fill it ; baste, flour, and bake it : The Sauce may be season'd with Gravy, or put to it a Regalia of Cucumbers, Cauliflowers, or *French Beans*.

Another Way to force a Leg of Lamb.

TAKE a large Leg of Lamb, cut a long Slip on the Backside, take out all the Meat, but don't deface the other Side ; then chop the Meat small with Marrow, Beef-sweet, Oysters, Anchovies unwash'd, an Onion, sweet Herbs, some Lemon-peel, season'd with Salt, Pepper, a little beaten Nutmeg, and Mace. Then pound all these well in a Mortar, stuff your Skin, sew it up, wash it over with the Yolks of Eggs beaten, put it on the Spit, drudge it with Flour, and lay Pieces of Butter over it ; or you may bake it, if you please : Stew some Oysters in White Wine, with a Blade of Mace ; keep out the largest to lay with Anchovy Sauce, Mushrooms, and a good deal of Gravy, and so serve it. Fricassey the Loin to lay round it, cut into small Pieces very thin, season'd with Salt, Pepper, Nutmeg, Cloves, Mace, Cives, and savoury Herbs : Fry them in clarify'd Butter, and when they are fry'd enough, pour out the Butter, clean the Pan, put in a Quarter of a Pint of White Wine, a Pint of strong Gravy, stew your Lamb in the Gravy ; then add an Anchovy, a few Oysters, and Mushrooms, with the Liquor ; then roll up a Piece of Butter in Flour, and the Yolk of an Egg, and squeeze in the Juice of a Lemon. Garnish with Pickles and Lemon, and serve it up.

To fry a Neck or Loin of Lamb.

CUT the Ribs asunder, beat them with your Knife, then fry them in a little Ale ; season them with a little Salt, and cover them close with a Plate ; take them out of the Pan with the Gravy in them, set them in a Dish before the Fire ; clean your Frying-pan, put in Half a Pint of White Wine, some Capers, and the Yolks of two Eggs beaten with a little Salt and Nutmeg ; add to this the Liquor the

were fry'd in ; stir it with a Spoon, all one Way, till it is thick, then put in the Lamb, and stir all together : Garnish with Parsley and Lemon, and serve it up.

To dress a Lamb's Head in Pottage.

TAKE the Head, Feet, and Liver of a Lamb, and young Bacon, scald them ; then boil them all together in a large Pot, in some Broth : When they are boil'd, and well season'd, lay your Pottage a soaking with good Broth and Gravy, and put the Lamb's Head in the Middle : Bread the Brains, and fry them thoroughly, then put them into their Place again. Garnish your Pottage with the Feet, Bacon, and Liver. Thicken with a white Cullis made of Crumb-bread soak'd in good Broth, a Score of sweet Almonds, and the Yolks of three hard Eggs, pounded and strain'd, well soak'd, and season'd with the Juice of Lemon : Then serve it up.

To fouse a Side of Lamb.

BONE it, soak it well from the Blood, wipe it dry, and season it with Salt, Nutmeg, and Ginger beaten, sweet Herbs, and Lemon-peel minc'd, and Coriander-seed whole. Lay broad Slices of Lard over the Seasoning, then roll it into a Collar, and bind it up in a Linnen Cloth ; put it into a boiling Liquor, skim it well, put to it Salt, Nutmeg, and Ginger slic'd, Fennel, and Parsley-roots ; when it is almost boil'd put in a Quart of White Wine ; when it is enough, take it off, put in Slices of Lemon, the Peel of two whole ones, and a Dozen Bay-leaves, and give it a Boil close cover'd.

Another Way.

TAKE the Bones out of a Side of Lamb, lay it to soak in Salt and Water, then wipe it dry ; season it with Salt, Pepper, Nutmeg, and savoury Herbs shred small, and Lemon-peel. Lay this Seasoning upon the Lamb, and broad Slices of Bacon upon the Seasoning ; then roll it up into a Collar, tie it up tight in a Cloth, and boil it in Water and Salt ; when it is skimm'd, put in Fennel, Parsley-roots, Ginger slic'd, and Nutmeg ; and when it is near boil'd enough, pour in a Quart of White Wine ; when that has boil'd put in half a Dozen Bay-leaves, the Peel of a Lemon, and Slices of Lemon, then put all in a Pot, and cover it close for Use.

To stew a Lamb's Head.

HAVING taken out the Brains, make a Pudding of them; boil them, and when they are cold, cut them into Bits; then mince Lamb and Beef-sweet together, add to it some grated Bread, season with Salt, Pepper, and sweet Herbs minc'd small, add four or five raw Eggs. Fill the Lamb's Head with these; then stew it in a Stew-pan with some strong Broth; make Balls of the Remainder of your minc'd Meat.

To make Lamb like Venison.

BONE your Lamb, then dip it in the Blood of a Pig, Sheep, or Calf; then parboil it in Small Beer and Vinegar, one Part of the First, and three of the Latter, let it stand in it all Night: Then put in some Alkanet-root, or Turnsoil, and bake it with Pepper, Cloves, Mace, Claret, and Butter, and some Sprigs of Rosemary.

To fry Lamb-Stones.

PARBOIL them, mince them small, fry them in sweet Butter, strain them with some Cream, Pepper, and beaten Cinnamon, and when it is strain'd, put to it some grated Cheese; then fry them, and serve them up with Sugar and Rosewater.

The two Hind-quarters of Lamb with sweet Herbs.

TAKE the Hind-quarters of Lamb, and raise the Skin without breaking it, so as it may stick on the Side without taking it off, beginning at the Knuckle; take some scrap'd Bacon, Parsley, and Chibbol, cut small, season'd with Salt, Pepper, sweet Herbs, Spice, a Bit of Butter, and Mushrooms; the Whole being well minc'd and mix'd together, put it between the Skin and the Flesh of your Lamb, tie up the Skin, to keep in the Stuffing, and spit your Hind-quarter with Slices of Bacon and Paper round: Your Lamb being roasted, take off the Slices of Bacon and Paper, strew some Crumbs of Bread over it, and let it roast a little more, to get a Colour; dish it up with Gravy and Cullis, mix'd together, with some Shalots cut small, a little pounded Pepper and Orange-juice. You may add a Couple of Rocamboles, if they are lik'd. This is serv'd up hot in the first Course.

Yon

You may likewise lard these Hind-quarters, and do them in a large Stew-pan, being glaz'd.

Lambs Plucks *the Italian Way.*

TAKE a Lamb's Pluck, *viz.* The Head, Trotters, Harflet, &c. take out the Jaw-bones, cut the Tip off the Muzzle, and put the Head and the Harflet in fresh Water; after these have been blanch'd, put in the Trotters, and the Head, Harflet, and Feet, of your Lamb, being par-boil'd, put them in a Kettle over Slices of Bacon; the Whole being season'd with Salt, Pepper, sweet Herbs, sweet Basil, Thyme, and Slices of Onions, with more Slices of Bacon over, pour some Water in it, and let it boil; when boil'd enough, put it in a Dish, skin the Tongue, cut it in two, open the Head by the Skull, and take out the Bone, to take the Brains out the easier; put the Head, so order'd with the Tongue, in the Middle of your Dish; cut the Lights and Liver in four or five Bits, placing them with the Trotters round the Head, pour over the Whole an *Italian Sauce*, and serve it up for a small Dish.

For a Change, take your Liver and Lights, cut in very thin Slices, and toss'd up in a Frying-pan, season'd with Salt, Pepper, Chibbol, Parsley, and a Dust of Flour; when done, add a Dash of Vinegar and Gravy, and serve it up hot.

To marinate a Leg of Lamb.

TAKE a Leg of Lamb cut in Pieces the Bigness of Half a Crown; hack them with the Back of a Knife, then take a Shalot, three or four Anchovies, some Cloves, Mace, Nutmeg, all beaten; put your Meat in a Dish, and strew the Seasoning over it, and put it into a Stew-pan, with as much White Wine as will cover it, and let it lie two Hours; then put it all together in a Stew pan, and let it be half enough; then take it out, and drain it through a Colander, saving the Liquor, and put to your Liquor a little Pepper and Salt, and Half a Pint of Gravy; dip your Meat in Yolks of Eggs, and fry it brown in Butter; thicken up your Sauce with Yolks of Eggs and Butter, and pour it in the Dish with your Meat; lay Pieces of Sweetbreads and Force-meat Balls over your Meat, dipp'd in Eggs and fry'd. Garnish with Slices of Lemon.

To dress Lamb's Trotters.

BOIL them well, then take out the Middle Bone, and stuff them with a good Farce, dip them in beaten Eggs,, drudge them well with crumbled Bread, and fry them brown. Let your Garnishing be fry'd Parsley; so serve them.

For Lamb-Pie, see Chap. of PASTRY.

Loin of Veal à la Braise.

HAVING parboil'd your Veal, lard it with large Lardoons, season'd with Pepper, Salt, and Nutmeg. Garnish the Bottom of an oval Stew-pan with Slices of Bacon and Veal, season'd with Salt, Pepper, sweet Herbs, and Spices,, minc'd Parsley, Slices of Onions, Carrots, Parsnips, and Lemon: Then lay in your Loin of Veal, the Kidney Side uppermost, season it over as under, cover it in like Manner with Slices of Veal and Bacon; so having cover'd your Stew-pan very close, stew it with Fire over and under it;; when it is enough, drain it well, then lay it in a Dish, pour upon it a Ragoo of Veal Sweetbreads, Cocks-combs, Mushrooms, Morels and Truffles, or of Cucumbers, or of Lettuce; so serve it for the first Course.

To make Veal à la Mode.

CUT out the Bone, and take the hard Skin off a Fillet of Veal, take Salt, Pepper, Mace, and Cloves in Powder, mix them with Thyme, Savoury, Lemon-peel, and Shalot shred small: Then cut the Rind off from about Half a Pound of Bacon, cut it into Pieces about the Thickness of your Finger, and the Breadth of two Fingers; roll them up in the Seasoning, skewer it up close, and tie it in the same Fashion as before you cut it. Beat the Yolks of some Eggs,, and wash it all over with them, put it into a Dish and bake it, with Pieces of Butter all over it; and when it is baked, take out the Veal, and serve it.

If you would pot it, take it from the Gravy, and pour over it as much clarify'd Butter as will cover it, and tie a Paper over it, and when you eat it, cut it out into thin Slices,, and eat it with Oil and Vinegar, or Juice of Lemons, or Lime-juice, beat up thick together.

To dress Veal à la Burgoise.

YOU may cut pretty thick Slices of Veal, and lard them with pretty large Lardoons of Bacon; season them with Salt, Pepper, all Sorts of Spices, Parsley and Cives minc'd; then garnish the Bottom of a Stew-pan with Bards of Bacon; lay in your Slices of Veal upon them; set your Stew-pan over a gentle Fire, that may keep them sweating for some Time; then brisk up the Fire, and brown them on both Sides; then add a little Flour, and brown that; put in some good Broth to moisten them, and let them stew gently; when they are enough, take off the Fat, and put in the Yolks of two or three Eggs, beaten up with Verjuice, to bind it. Dish it, and serve it up.

To boil a Leg of Veal and Bacon.

LARD your Leg of Veal all over with pretty large Lardoons of Bacon, and Lemon-peel, boil it with a Piece of middling Bacon; when the Bacon is enough cut it into Slices, season them with dry Sage and Pepper mix'd together. Dish the Veal, lay the Bacon round it, strew it over with Parsley, and serve it with green Sauce in Saucers; which green Sauce you must make as follows:

Beat two or three Handfuls of Sorrel in a Mortar, with a Couple of Pippins quarter'd, and put to it Vinegar and Sugar.

Or take a Couple of Handfuls of Sorrel, pound it in a Mortar, squeeze out the Juice, and put it in a Pipkin, with a little drawn Butter and Sugar, and grated Nutmeg. Warm it, and pour it on your Veal and Bacon.

To boil a Leg of Veal.

STUFF it with Beef-sweet, and sweet Herbs chopp'd, season'd with Salt and Nutmeg, and boil it in Water and Salt; then take some of the Veal, and put to it some Capers, Currants, whole Mace, a Piece of interlarded Bacon, two or three whole Cloves, some Artich oak Suckers boil'd; and put in beaten Butter, boil'd Marrow, and Mace, and Pieces of Pears. Then take Sorrel, Sage, sweet Marjoram, Thyme, and Parsley; mince them coarsly, and bruise them with the Back of a Ladle; put these into your Broth to make it green, and give them a Walm or two, then your other Materials, some Barberries, or Gooseberries, beaten Butter, and Lemon.

Loin of Veal marinated.

PARBOIL and lard it with large Lardoons, lay it in a great deep Dish, put to it a sufficient Quantity of Vinegar, together with Salt, Pepper, some Slices of Lemon and Onion, Bay-leaves, and whole Cives, and let it marinate in it three or four Hours, then put it on a Spit, lard it with Slices of Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire; put into the Dripping-pan a Pound of Butter, together with the Pickle in which you marinated the Veal, and baste it from Time to Time as it is roasting; when it is enough, take off the Paper and Slices of Bacon, brown it well with a brisk Fire, so serve it, with some Essence of Ham under it, and garnish with fry'd Veal Cutlets.

A Pillaw of Veal.

A Neck or Breast of Veal being half roasted, cut it in six Pieces, and season it with Pepper, Salt, and Nutmeg, butter the Inside of your Dish; stowe a Pound of Rice tender, with some good white Broth, Mace, and Salt; stowe it very thick; put in the Yolks of six Eggs; stir it about well, and cool it, and put some at the Bottom of your Dish, and lay your Veal on a round Heap, and cover it all over with Rice; wash it over with the Yolks of Eggs, and bake it one Hour and an half; then open the Top, and pour in some good thick Gravy, and squeeze in an Orange, and so serve away hot. Garnish with slic'd Orange and Veal Cutlets.

Bombarded Veal.

GET a Fillet of Veal, cut out of it five lean Pieces as thick as your Hand, round them up a little, then lard them very thick on the round Side, lard five Sheeps Tongues, being boil'd, blanch'd, and larded with Lemon-peel and Beet-root, then make a well-season'd Force-meat, with Veal, lean Bacon, Beef-sewet, and an Anchovy, roll it up into a Ball, being well beat, then make another tender Force-meat with Veal, fat Bacon, Beef-sewet, Mushrooms, Spinach, Parsley, Thyme, sweet Marjoram, Winter-savoury, and green Onions; season and beat it: Then put your Forc'd-ball into Part of this Force-meat, put it into a Veal Caul, and bake it in a little Pot: Then roll up that which is left in another Veal Caul, wet with the Batter of Eggs.

Eggs, roll it up like a *Bologna* Sausage, tie it at both Ends slightly round, and boil it ; your Forc'd ball being bak'd, put it in the Middle of the Dish ; your larded Veal being stew'd in strong Broth, lay round it, and the Tongues fry'd brown, between each, then pour on them a Ragoo, lay about it the other Forc'd-meat, cut as thin as a Half Crown, and fry'd in the Batter of Eggs ; then squeeze on it an Orange, and garnish it with slic'd Lemon.

Veal à la Daub.

WHEN you have interlarded a good Fillet of Veal, as the Beef is done, add to the stewing of it a little White Wine ; then make for it a Ragoo, and garnish it with slic'd Lemon.

Olives of Veal.

WASH ten or twelve *Scotch* Collops with Batter of Eggs, and season them ; then lay over them a little Forc'd-meat, roll them up, and roast them : Make for them a Ragoo, and garnish the Dish with slic'd Orange.

Olives of Veal another Way.

WE take the Flesh of a Fillet of Veal, with some Marrow, two Anchovies, the Yolks of two hard Eggs, a few Mushrooms, and Oysters, a little Thyme, Marjoram, Parsley, Spinach, Lemon-peel, Salt, Pepper, Nutmeg, and Mace, finely beaten ; then take your Veal Caul, and lay several Layers of middling Bacon, and of the Ingredients above, one upon another, and roll all up in the Caul to be roasted or bak'd ; and when it is enough cut it in thin Slices, and serve it in a Dish of strong Gravy.

Another Way.

CUT the Flesh of a Leg of Veal into thin Slices ; take Thyme, Marjoram, Parsley, Marrow, Cloves, Mace, Nutmeg, and Salt ; chop all these together, and roll them up in some of the long Pieces ; then spit them on a Bird-spit, and tie them on ; and when they are roasted, make Sauce for them of Butter, and the Juice of two or three Oranges.

An admirable Way of dressing Collops.

CUT a Leg of Veal into thin Slices, and hack them with the Back of a Knife; then lard them thin with Bacon; then take a few sweet Herbs, cut small, some Nutmeg grated, and strew over the Meat, flour them, and salt them; then take them and fry them brown in sweet Butter. For the Sauce, take Half a Pint of Gravy, a Quarter of a Pint of Claret, one Anchovy, one Shalot; shred them and boil them together; then put in a Quarter of a Pound of sweet Butter, the Yolks of two Eggs well beaten; then pour out the Butter you fry'd them in, if any is left, and put in your Sauce, and shake it together; dish them up very hot, with Lambs Stones, and Sweetbreads, fry'd brown. Garnish your Dish with Lemons, or Truffles, and Morels.

Scotch Collops another Way.

PREPARE a Fillet of Veal, and cut it into thin Slices, then cut off the Skin and Fat, lard them with Bacon, and make three Pints of Gravy, as for Soop; flour your Collops and fry them brown, and lay them by; then take a Quarter of a Pound of Butter, and put it into a deep Stew-pan; let it melt, and strew in a Handful of Flour, shaking and stirring it till it is brown; then put in the Gravy, and one whole small Onion, a Bunch of Herbs, which must be soon taken out; let it boil a little, and put in the Collops to stew Half a Quarter of an Hour: Put in Balls of Forc'd-meat, ready fry'd; beat the Yolks of two Eggs, break them into six Ounces of Butter, a little Vinegar; take up a little Liquor out of the Stew-pan and mix with it, then pour it all in, and shake them well together; take out the Collops, lay them on the Dish, and let the Sauce thicken a little more, and pour it over the Meat: You may add fry'd Bacon, Mushrooms, and Palates; put in the Juice of a Lemon.

White Scotch Collops.

AFTER you have cut your Veal in thin Slices, lard it with Bacon, and season it with Cloves, Mace, sweet Herbs, and grated Bread; stew the Knuckle with as little Broth as you can, a Bunch of sweet Herbs, a few Cloves, and Mace; then take a Pint of it, and put in two Anchovies, a Quarter of a Pint of White Wine, and some Mushrooms; thicken it up with the Yolks of three Eggs, and a Piece of Butter.

Another Way.

LARD the fleshy Part of a Leg of Veal with Bacon, as much as you think fit, slic'd very thin; then take Half a Pint of Ale, and put the Veal in it, till the Blood be out; then pour out the Ale into a Porringer, and take a little Thyme, Savoury, and sweet Marjoram, chopp'd small, strew it over the Veal, and fry it in Butter, and flour it a little, till enough; then put it into a Dish; put the Butter away, and fry thin Bits of Bacon and lay in the Middle of the Dish. For the Sauce, put into the Ale four Anchovies, and a little White Wine, the Yolks of two Eggs, a little Nutmeg or Pepper: Melt the Anchovies before you put in the Eggs, and when it begins to thicken, put in a Piece of Butter, and shake it about till it is melted; then pour it over your Meat. You may do it in Gravy instead of Ale; melt your Anchovies in White Wine.

To make Balls of Veal.

MINCE the Lean of a Leg of Veal, and cut out the Sinews; then mince with it some Fat of Beef-sewet, if the Leg be of a Cow Calf, the Udder will be good instead of Sewet; when it is very well temper'd together with the Chopping-knife, have some Cloves, Mace, and Pepper beaten, and with Salt season your Meat, putting in some Vinegar; then make up the Meat into little Balls, and set them to boil in good strong Mutton-Broth; as soon as they are boil'd enough, take the Yolks of five or six Eggs well beaten, with as much Vinegar as you please, and some of the Broth mingled together; stir it into all your Balls and Broth, give it a Walm on the Fire; then dish up the Balls upon Sippets, and pour the Sauce on it.

To make Savoury Balls.

WE take the Flesh of Fowl, Beef-sewet, and Marrow, of each the like Quantity; seven Oysters, a little lean Bacon, with sweet Herbs, Pepper, Salt, Nutmeg, and Mace; pound them, and make it up into Balls.

To make Force-meat Ball.

GET a Pound of Veal, and the same Weight of Beef-sewet, and a Bit of Bacon, shred all together; beat it in a Mortar very fine; then season it with sweet Herbs, Pepper, Salt, Cloves, Mace, and Nutmegs; and when you roll it

it up to fry, add the Yolks of two or three Eggs to bind it : You may add Oysters, or Marrow, at an Entertainment.

Breast of Veal in Galantine.

BONE a Breast of Veal, stretch it, and beat it as flat as you can ; season it with Parsley, Thyme, Marjoram, Winter-savoury, Marygolds, all well minc'd, Pepper, Salt, and Nutmeg ; roll it up well, and tie it very close ; then tie it up in a Cloth, and boil it in good season'd Broth, Wine, and a little Thyme. When it is boil'd, let it cool in the same Liquor ; send it up either Whole or in Slices, upon a Napkin. Garnish it as you like.

Jigget of Veal à la Daub.

AFTER having taken off the Skin, blanch it, lard it with small Lardoons, and lay it to soak in Verjuice, White Wine, Salt, a Faggot of sweet Herbs, Pepper, Bay-leaves, and Cloues : Then roast it, basting it with the same Wine, mix'd with Verjuice and a little Broth : When it is roasted, if you intend to eat it hot, make your Sauce of the Dripping, a little fry'd Flour, Capers, Slices of Lemon, Juice of Mushrooms, and Anchovies. Let your Jigget simmer in it for some Time, and serve it away.

A Leg of Mutton may be done the same Way.

A Loaf of Veal.

HAVING beat some thin Slices of Veal flat with your Cleaver, take Meat enough to make your Loaf with ; then take another Lump of your Slices of Veal, and cut into Bits, together with some Beef-sewet, some Bacon, and a Calf's Udder blanch'd ; put all together in a Stew-pan over the Fire, season it with Pepper, Salt, sweet Herbs, fine Spice, Chibbols, Parsley, Garlick, Mushrooms, and Truffles, if you have any ; toss it up, and stir it together, and put into it Crumbs of Bread boil'd in Milk, and four or five Yolks of Eggs : All this being well minc'd, garnish the whole Bottom of a Stew-pan with some thin broad Slices of Bacon, and over them some Slices of Veal, and then your Forc'd-meat all round it, the Thickness of two Fingers : At last, put in a small Ragoo made of Gristles of Veal, and some green Pease ; let all be well done, and of a good Taste, and put this Ragoo into your Loaf of Veal, putting, at the same Time, more of your Forc'd-meat, and small Slices of Veal over the same ; bring your Slices of Bacon to lay about

about it, and let them stew : It being done, take out the said Slices of Bacon, pour out the Fat, turn it upside down in the Dish, skim it well, and put your Ragoo of green Pease over it, or, instead of Pease, a Cullis.

At another Time you may serve up your Loaf with a Ragoo of Sweetbreads of Veal, Cocks-combs, Mushrooms, Truffles, or an Essence of Ham.

At another Time you may make Use of a Calf's Caul, instead of Slices of Veal, and serve it up.

At another Time, instead of taking Gristles of Veal to put into your Loaves, take Fillets of all Sorts of Fowls, and put over your Loaf an Essence, or a Ragoo of *Spanish* Car-doons, or such other Sauce, or Ragoo, as you think fit.

At another Time, instead of such Fillets, you may make Use of a Ragoo of Sweetbreads.

To make Stove Veal.

YOU must take the Fillet of a Cow Calf, cut away an Inch of the middle Bone, on each Side, cut off the Udder, and cut it in long Slices, and roll it in a Seasoning of Salt, Pepper, Nutmeg, and sweet Herbs shred small ; make Holes in the Fillet of Veal, and in them stick these Pieces of season'd Udder as thick as you can ; then put into a Stew-pan your Fillet, set it over a Stove with a gentle Fire, turning it, and shaking it as you find Occasion ; when it is pretty near enough, skim off the Fat, and put in an Onion stuck with Cloves, pare and cut a Lemon in Halves, squeeze it, and put it in, shake it now and then ; it will take five Hours stewing if your Fire be slack : About an Hour before it is enough, put in a Pint of strong Broth ; when it is quite enough, put in a Pint of Mushrooms, and a Pint of Oysters, with a little of the Broth, and two Spoonfuls of Capers. Then skim off the Fat again ; before you use the Liquor, thicken it with Flour, and pour it on the Dish of Meat, and serve it up.

To stew Veal.

AFTER having cut your Veal into small Pieces, season them with Salt, whole Pepper, an Onion, Lemon-peel, and Mace, and two or three Shalots ; stew all in Water, or Port Wine, with a little Butter ; when your Meat is stew'd enough, put in some Yolks of Eggs beaten, give them a Warm or two, dish them, and serve them up.

Veal Blanquets.

ROAST a Piece of Veal, cut off the Skin, and nervous Parts, into little thin Slices; put some Butter in a Stew-pan over the Fire, with some chopp'd Onion; fry it a little, then add a little Dust of Flour to it, and wet it with good clear Broth; put to it a Faggot of sweet Herbs, and young Onions, season it with Spice; make it of a good Taste, then put in your Veal, bind it with Eggs and Cream like a Fricassey, some Shalot, Rocambole, and Parsley, chopp'd small, and some grated Nutmeg, and grated Lemon-peel, with some Lemon-juice, make it savoury; and lastly, put in a Spoonful of Oil; serve it hot.

To stew a Knuckle of Veal.

BE sure let the Pot or Sauce-pan be very clean, lay at the Bottom four clean wooden Skewers, wash and clean the Knuckle very well, then lay it in the Pot, with two or three Blades of Mace, a little whole Pepper, a little Piece of Thyme, a small Onion, a Crust of Bread, and two Quarts of Water; cover it down close, make it boil, then only let it simmer for two Hours, and when it is enough take it up, lay it in a Dish, and strain the Broth over it.

Another Way.

CLEAN it as before directed, and boil it till there is just enough for Sauce, add one Spoonful of Catchup, one of Red Wine, and one of Walnut Pickle, some Truffles and Morels, or some dry'd Mushrooms cut small; boil it all together, take up the Knuckle, lay it in a Dish, pour the Sauce over it, and send it to Table.

To dress a Fillet of Veal with Collops.

TAKE a small Fillet of Veal, cut what Collops you want, then take the Udder and fill it with Force-meat, roll it round, tie it with a Packthread a-cross, and roast it, lay your Collops in the Dish, and lay your Udder in the Middle. Garnish your Dish with Lemon.

To fry Veal.

YOUR Veal, either raw or roasted, must be cut into Slices, flour them, salt them, beat up an Egg, strip some Thyme and put to it, season on both Sides; make Sewet boiling hot in a Frying-pan, put in your Slices of Veal,
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turn it but once in the Frying-pan ; when it is enough, take it up, clear the Fat out of the Pan, and fry thin Slices of Bacon to garnish the Dish, and serve them up with Gravy Sauce or Butter.

To farce and roast a Fillet of Veal.

MINCE Beef-sewet very small, an Anchovy, with sweet Marjoram, Winter-savoury, and Thyme ; season with Salt, Nutmeg, and Mace beaten ; add grated Bread, mix all these together with the Yolk of an Egg ; make little Holes in your Veal, and stuff it very thick with these Ingredients, or place it behind the Udder, then spit it and roast it well : Put a Piece of Paper over the Udder to keep it from burning. Make your Sauce of Butter, and the Juice of Lemon ; work the Sauce up very thick, dish your Veal, pour your Sauce over it, and garnish with Slices of Lemon.

To roast a Shoulder or Fillet of Veal with farcing Herbs.

WASH your Veal, parboil it a little ; then mince some Winter-savoury, Thyme, and Parsley very small ; and also mince some Sewet, and the Yolks of four hard Eggs, and mix with the rest ; season with Salt, Pepper, and Nutmeg ; work all these up with the Yolk of a raw Egg or two, and stuff your Veal with them ; but save some of it ; spit your Veal, roast it, put the Stuffing you sav'd in the Dripping-pan, or in a Dish under your Meat, and when the Meat is near roasted enough, put to them a Quarter of a Pint of White Wine Vinegar, and a little Sugar ; when your Meat is enough, serve it up with the Sauce.

To boil a Shoulder of Veal.

HALF boil it in Water and Salt, then slice off the most Part of it, and save the Gravy ; then take the slic'd Meat, and put it in a Pot, with some of the Broth that boil'd it, a little grated Bread, Oyster-liquor, Vinegar, Bacon slic'd thin, a Pound of Sausages out of their Skins, made into Balls, and roll'd in the Yolks of Eggs, large Mace and Nutmeg ; let all stew about an Hour, then put in a Pint of Oysters, some sweet Herbs and a little Salt ; then take the Bone of Veal, and broil it, and dish it ; add to your Liquor a Piece of Butter, and some minc'd Lemon, with the Rind of a Shalot or two, slic'd, and pour it over ; they lay on it some fry'd Oysters. Garnish your Dish with Barberries and slic'd Lemon, and serve it up.

A Shoulder

A Shoulder of Veal à la Piemontoise.

HAVING a Shoulder of Veal, take off the Skin, that it may hang at one End, cut Lardoons of Bacon and Ham, season'd with Pepper, Salt, fine Spice, fine Herbs, and lard the Shoulder of Veal with it; cover it again with the Skin, and braise it; then take Sorrel and Lettuce, pick'd and wash'd clean, chop it very well, put it over the Fire in a Stew-pan, with a little Butter, chopp'd Parsley, Onions, and Mushrooms. The Herbs being stew'd tender, put to it some good Cullis, Bits of Ham, and Sweetbreads, cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Dish you intend it for; take off the Skin, put some of the sweet Herbs under and over, put the Skin over it again, wet it with melted Butter, and firew over it some *Parmesan*; give it a Colour in the Oven, and serve it hot.

A Neck of Veal in Forced meat Cutlets.

BOIL the Neck of Veal in your Scop; when it is boil'd take it out, and cut all the Flesh from off the Bones, and make it into a good Forc'd-meat, then form the Forc'd-meat like Cutlets, with the Ribs sticking out, put them into a Baking-pan, do them over with Yolks of Eggs and Crumbs of Bread; put them in the Oven, give them a good Colour, then put them in a Dish with Gravy under them; serve them hot.

For ragooing a Breast of Veal, see the Chapter of Ragoos.

To hash a Calf's Head.

YOUR Calf's Head being slit and clean'd, and half boil'd, and cold, cut one Side into thin Slices, fry it in a Pan of Butter; then having a Sauce-pan on the Stove, with a Pint of Gravy, a Pint of strong Broth, a Quarter of a Pint of Claret, and as much White Wine, a few savoury Balls, and a Pint of Oysters, with Lambs-stones and Sweetbreads, boil'd and blanch'd, and slic'd, with Mushrooms and Truffles, two or three Anchovies, with two Shalots, and a Faggot of sweet Herbs, tois'd up and stew'd together; season it with Nutmeg, Mace, Pepper, and Salt; then scotch the other Side a-cross and a-cross; brown baste, and broil it: The Hash being thicken'd with brown Butter, put it in the Dish,

Dish, lay about it fry'd Balls, and the Tongue slic'd and larded with Bacon and Lemon-peel; then fry, in the Batter of Eggs, slic'd Sweetbreads, carv'd Sippets, and Oysters; lay in the Head, and place these about the Dish, and garnish it with slic'd Orange.

Another Way.

BOIL your Calf's Head till the Meat is near enough for eating, take it up, and cut it into thin Slices; then put to it Half a Pint of White Wine, and three Quarters of a Pint of Gravy; put to this Liquor two Anchovies, Half a Nutmeg, a little Mace, and a small Onion stuck with Cloves; boil this up in the Liquor a Quarter of an Hour, then strain it, and let it boil gently again; then put in your Meat, with a little Salt, and some Lemon-peel shred fine, and let it stew a little; mix the Brains with the Yolks of Eggs, and fry them for Garnish; when your Head is ready, shake in a Bit of Butter, and serve it up.

An admirable Way to roast a Calf's Head.

GET a Calf's Head with the Skin on, and scald it, and boil it an Hour and an Half; when cold, lard it with Lemon-peel, and then spit it; when it is enough, make a good savoury Sauce, as you do for a hash'd Head, and put into it Forc'd-meat Balls, fry'd Sweetbreads, Eggs, and Claret, a little Bacon, some Truffles and Morels, Mushrooms and Oysters, and a little Lemon-juice, and mix it all well together, with the Sauce, and pour over the Head. It may be done as well with the Skin off, as it comes from the Butcher's.

Calf's Head Surprise.

YOU must bone it, and not split it, cleanse it well, and fill up the vacant Place with Meat, and make it in the same Form as before: You may put in the Middle a Ragoo, and cover it with Force-meat; then wash it with Egg, and crumb it, and bake it; so serve it.

To dress a Calf's Head.

BOIL the Head till the Tongue will peel; then cut Half the Head into small Pieces, about the Bigness of Oysters; lay the Brains by themselves; then stew it in strong Gravy, with a large Ladleful of Claret, and a Handful of sweet Herbs, a little Lemon-peel, a Piece of Onion and

and Nutmeg slic'd ; let all these stew till they are tender ; then take the other Half of the Head, scratch it a-cross, strew over it grated Bread, sweet Herbs, with a little Lemon-peel ; lard it with Bacon, and wash it over with the Yolks of Eggs, and strew over it a little grated Bread ; boil it well over Charcoal, or Wood Coal ; and when it's enough place it in the Middle of your Dish ; then cut the stew'd Meat, and put in a Pint of Gravy into your Stew-pan, with three Anchovies, a few Capers, a good many Mushrooms, and a good Quantity of sweet Butter, with a Quart of large Oysters ; stew them in their own Liquor, with a Blade of Mace, a little White Wine ; keep the largest out to fry, and shred a few of the smallest ; then beat the Yolks of Eggs and Flour, and dip them in ; fry them in Hog's Lard ; make little Cakes of the Brains, and cut the Tongue out into round Pieces, and dip them in, and fry them ; then pour the stew'd Meat into the Dish round the other Half of the Head, and lay the fry'd Oysters, Brains, and Tongue, with little Bits of crisp'd Bacon, Force meat Balls, or Sauages, on the Top, and all about the Meat ; garnish with Horse-radish and Barberries ; serve it up hot.

To roast a Calf's Head with Oysters.

CUT it in two as for boiling ; take out the Brains and the Tongue, parboil them, blanch the Tongue, and mince them with a little Sage, Beef-sweet, or Marrow, and a few Oysters ; add to these the Yolks of four or five Eggs beaten, Salt, Pepper, Ginger, Nutmeg, and grated Bread : Then parboil the Head, and having dry'd it with a Cloth, fill the Skull and the Mouth with the above Ingredients ; then stuff it with Oysters, and fasten it to the Spit : As it roasts preserve the Gravy, to which put some White Wine, a little Nutmeg, a few Oysters, and sweet Herbs minc'd ; set these over a Chafing dish of Coals, put in some Butter, the Juice of a Lemon, and a little Salt ; beat it up thick, and when the Head is dish'd, pour in it this Sauce, and serve it.

To boil a Calf's Head.

TAKE out the Bones, then have in readiness Palates boil'd tender, Yolks of hard Eggs, Oysters scalded, and Force meat ; stuff all this into your Head ; and tie it up close in a Cloth ; boil it three Hours, make a strong Gravy for Sauce, and garnish with fry'd Bacon.

To soufe a Calf's Head.

FIRST scald your Calf's Head, take out the Bones, then lay it in Water to soak seven or eight Hours, changing the Water twice in that Time, dry it with a Cloth, and season it with Salt, and bruised Garlick; then roll it up into a Collar, and bind it very close, and boil it up in White Wine, Water, and Salt; when it is boil'd, put your Liquor in a Pan, put in your Head, keep it for Use; serve it up either in the Collar, or in Slices, with Oil, Vinegar, and Pepper.

To farce Calves Tongues.

CUT a Hole in the Tongues with a small Knife, at the Throat-end; then thrust your Finger in the whole Length, making, as it were, a Gut, don't break the Skin, then make a Farce of Veal, some boil'd Ham, Mushrooms, Parsley, Cives, Pepper, Salt, Nutmeg, a little blanch'd Bacon, a Bit of Beef-sewet, a little Bread soak'd in Cream, the Yolks of three or four Eggs; hash all these Ingredients together, and pound them in a Mortar; then farce the Tongues, and set them to stew; when they are about half stew'd, put in a Ladleful of Gravy; serve them with a Ragoo of Veal Sweet-breads.

To boil Calves Tongues.

BOIL them tender and peel them; lard them with Lemon-peel and fat Bacon; then lay them down to the Fire, and half roast them; then put them into a Sauce-pan, with Red Wine, whole Spice, slic'd Lemon, and a little Salt; boil all together, and serve up upon Toasts. Thus you may do Sheeps Tongues.

To roast Calves Tongues.

FIRST stew them *à la Braise*; then take them up and peel them, then lard them with small Slips of Bacon, put them on Skewers, tie them on the Spit, and roast them till they are of a fine brown Colour, serve them with Essence of Ham, of Bacon, or with a Poivrade.

To dress Calves Feet.

BOIL them tender, slit them in the Middle, put them into a Stew-pan, with Butter, Parsley, Onions chopp'd small, a little Thyme, Mace, Pepper, Vinegar, and Salt; let
all

all these stew together till they are enough ; then lay your Feet in a Dish, and pour the Sauce over them ; stew some raw Parsley and hard Eggs chopp'd together over them, with Slices of Lemon and Barberries.

Another Way.

BOIL four Calves Feet, a Bit of Beef, a Bit of Veal, and the Bottom of a white Loaf ; put in Salt, three or four Blades of Mace, and a Nutmeg slic'd ; after you have strain'd the Broth from the Bones and Skins, have some Rice ready boil'd to stir in it ; put a boil'd Chicken in the Middle, and Sippets in the Dish ;

To roast Calves Feet.

BOIL your Calves Feet very tender, blanch them, set them by till they are cold, then lard them thick with small Lardoons of Bacon, then put them on a small Spit, and roast them ; then make a Sauce of Butter, Vinegar, and some Cinnamon beaten up thick, pour it on your Feet, and serve them up.

To fry Veal Sweetbreads.

HAVING larded them with small Lardoons, ran a Skewer thro' them, fasten them to the Spit, and roast them till they are very brown ; then lay them in a Dish, in which you have put some Essence of Ham, or good Gravy ; so serve them.

To fry Veal Sweetbreads.

AFTER having blanch'd and cut each Sweetbread in three or four Pieces, lay them in a Dish with an Onion cut in Slices, some whole Cives, and a Bay leaf, Salt, Pepper, two or three Cloves, and Juice of Lemon ; let them marinate in this for two Hours ; mean while, make a Batter as follows : Put into a Pan one Handful of Flour, and a little Salt, beat it into Batter with fair Water, and one Egg, melt as big as a Walnut of Butter, and add to it : Take care it be not too thick, nor too thin : Take the Sweetbreads out of the Marinade, and having dry'd them well between two Napkins, put them into the Batter ; heat some Hog's Lard in a Frying-pan, and put in your Sweetbreads, one by one, draining them well from the Batter ; when they are fry'd brown, take them up and drain them ; then fry some Parsley ; lay a Napkin in a Dish, place your
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Sweetbreads upon it, and the fry'd Parsley in the Middle ; fo serve them in Plates, or little Dishes.

Sweetbreads of Veal à la Dauphine.

TAKE the largest Sweetbreads you can get, order them as for a Ragoo, open them and slit 'em round, then fill them with Stuffing made of Chickens : Put Slices of Veal and Bacon in a Stew-pan, season them with Salt, Pepper, sweet Herbs, fine Spices, whole Chibbols, and an Onion cut in Slices. Then put in the Sweetbreads, season and cover them with Slices of Veal and Bacon ; cover the Stew-pan, stew them with Fire under and over : The Sweetbreads being done, take them out, take out the Slices of Bacon, put in a Ladleful of good Broth, let it stew, strain the Broth thro' a Silk Strainer, take off the Fat, then put the Broth in a clean Stew-pan till it turns to a Jelly, put in the Sweetbreads to glaze ; being glaz'd, put an Essence in your Dish, with your Sweetbreads laid upon it.

To farce Veal Sweetbreads à la Dauphine.

SCALD the Sweetbreads a little, and lard them with boil'd Gammon ; having prepar'd a very delicious Farce, cut a Hole in the Sweetbreads, but not quite through, and stuff them with your Farce ; then bake 'em in a Pan between two Fires ; in the mean Time, prepare for them a Ragoo of Mushrooms, Truffles, and Artich oak Bottoms, Cocks-combs, stuff'd with some of the same Farce, and a little Chicken Cullis ; then clear your Sweetbreads from the Fat, and put them into the Ragoo, let them stew a little, dish them, squeeze in the Juice of an Orange, and serve them up to Table hot.

Other Ways of dressing Veal Sweetbreads.

YOU may either lard them with thin Slips of Bacon, and roast them, and order them with a good Ragoo or Sauce pour'd upon them, or you may marinate them ; cut them into Slices, flour them, fry them, and serve them up with fry'd Parsley and Lemon juice.

Fricandoes of Veal.

HAVING a Leg of Veal, cut off some Slices, beat them well with a Knife, lard them, lay them on a Table, the larded Side downwards, cover them the Thickness of a Crown Piece, with a Farce made of Veal, Beef-Marrow,

Marrow, a little Bacon, and some Eggs, season'd with Salt, Pepper, and savoury Herbs. Having thus farc'd them, dip your Hand in beaten Eggs, and smooth the Edges of them; Lay them in a Stew-pan with a little Bacon under them, cover the Pan, and set it over the Stove; put likewise a little Fire upon it. You must keep them thus till they are brown on both Sides, then take them up, let the Fat drain from them, and put them again into a Stew-pan, with some Gravy; let them simmer a-while in it; take off all the Fat, put in a Drop of Verjuice; then lay them in a Dish; pour on them a Ragoo of Mushrooms, Truffles, and Sweetbreads, and serve them hot.

When Fricandoes are used for Garnishing, they are dress'd the same Way, but not larded.

To dress a Calf's Liver, à la Braîse.

LARD the Liver with Lardoons high season'd: Lay thin Slices of Bacon over the Bottom of a Stew-pan, and Slices of Beef; season them with Salt, Pepper, and Spice: Add an Onion slic'd, a whole Leek, Parsnips, Carrots, some shred Parsley, and sweet Herbs. Put in your Liver, and lay the same Seasoning and Roots over it, that you did under it, also Slices of Beef and Bacon; cover the Pan, and put Fire both over and under it. Then make a Ragoo of Mushrooms, Artichok-bottoms, and Asparagus-tops, Cocks-combs, and Veal-sweetbreads; toss these up in a Sauce-pan with melted Bacon; take off the Fat, and thicken it with a Cullis of Veal and Ham. When the Liver has stew'd enough, dish it, pour the Ragoo upon it, and serve it hot for a first Course.

You may also serve it with Slices of Ham, prepar'd as follows: Lay Slices of Ham in the Bottom of a Stew-pan, cover it, and set it over a Stove to sweat; when it begins to stick to the Pan, put in some Gravy, and when it has simmer'd a little, thicken it with a Cullis of Partridges, or some other Cullis. Lay your Liver into your *Saingaraz*, pour it on your Liver, and serve it hot.

Or you may serve your Liver with a Ragoo of Succory, or of Cucumbers, or with a hash'd Sauce.

To roast a Calf's Liver.

LARD your Liver well with large Slices of Bacon, fasten it on the Spit, roast it at a gentle Fire, and serve it up with good Veal Gravy, or a Poivrade.

Calves Chitterlings or Andouilles.

TAKE some of the biggest Calf's Guts, cleanse them, cut them in Pieces proportionable to the Length of the Puddings you design to make, and tie one End of these Pieces, then take some Bacon, with a Calf's Udder, and Chaldron blanch'd, and cut in Dice or Slices; then put them in a Stew-pan, and season with fine Spice pounded, a Bay-leaf, some Salt, Pepper, Shalot, cut small, and about half a Pint of Cream; toils it up, then take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and some Crumbs of Bread; then fill up your Chitterlings with the Stuffing, keep it warm, then tie the other Ends with Pack-thread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liquor. Before you serve 'em up, boil them over a moderate Fire, and serve them up pretty hot. This Sort of *Andouilles*, or Puddings, must be made in Summer, when Hogs are seldom kill'd.

Calves Chitterlings *another Way.*

CUT a Calf's Nut in Slices of its Length, and the Thickness of a Finger, together with some Ham, Bacon, and the White of Chickens cut after the same Manner; put the Whole into a Stew-pan, season it with Salt, Pepper, sweet Herbs, and Spice; take Guts cleans'd, cut and divide them in Parcels, fill them with your Slices; then lay in the Bottom of a Kettle some Slices of Bacon and Veal, place them over your little Chitterlings, season them with sweet Basil, Bay-leaves, Salt, Pepper, Slices of Onion, and Cloves of Garlick, and make another Laying with Slices of Bacon and Veal over them, pour in it a Pint of White Wine, and let it stew with Fire under and over; being done, broil your Puddings on a Sheet of Paper, and serve them up hot.

To do a Leg of Pork Ham Fashion.

TAKE a Leg of Pork, and let it be cut like a Ham; then take a Quart of ordinary Salt, and a Quart of Bay-salt, and heat it very hot, then mix it with a Pound of coarse Sugar, and an Ounce of Salt-petre beaten fine, and rub the Ham well with it, and cover it all over with what is left, for it must all go on, so let it lie three Days; then turn it every Day for a Fortnight; then take it out, and smoak it as you do Bacon or Tongues: The Salt must be put on as hot as you can.

To salt Hams to taste like Westphalia ones.

GET Salt-petre, salt your Ham with it very well, let it lie therein for a Week; take clean Ashes of Ash-wood,, boil them in fair Water, to a strong Lee, let it stand and settle; then take off the clean Water, and boil it again, making it a strong Broth with ordinary Salt; when it is cold,, put in the Ham, let it lie a Month in Brine; then dry it well, without smoaking, and they will have the right Taste of *Westphalia* Hams.

Another Way.

LET the Ham be hot, being just kill'd, and prepare two Ounces of Bay-salt, and two Ounces of Salt-petre;; then cover it, and let it stand nine Days; then salt it with these two Salts, and hang it up in a Chimney of Wood-smoak: for three Days; then hang it in the Kitchen, where it may have a little Warmth of the Fire.

To pickle six Hams of Pork.

ONE Peck of Bay-salt, Half a Pound of Salt-petre, and five Pounds of brown Sugar, being put to as much hot Water as will heat the Hams Blood-warm, mix it well together; if your Hams are large, they must lie three Weeks in Pickle, or more; but if small, two will do: Keep them under the Pickle, and stir your Pickle twice a Week well to them. If you love the right *Westphalia* Taste, let them hang in the Smoak three Weeks or a Month.

The same Time will do for a Tongue in the Pickle and Smoak, and is the right Way for a Piece of Beef of the same Substance.

To pickle Pork.

BONE your Pork, and cut them into Pieces, of a Size to lie handsomely in the Tub or Pan you intend to pickle it in; then rub every Piece well with Salt-petre, and take common Salt, and Bay-salt, of the last Half the Quantity of the other, and rub the Pieces well again with these; put Salt at the Bottom of the Vessel, and lay in the Pieces one upon another, as close as you can; cover every Piece with Salt, and fill the hollow Places on the Sides with Salt likewise; and as the Salt melts on the Top, strew on more; thus order'd, it will keep a great while.

To pickle Pork another Way.

SALT the principal Pieces of Pork lightly with ordinary Salt; then lay them hollow, that the Blood may drain from it, with the fleshy Side downwards; let it lie two or three Days amongst the Salt; put some beaten white Pepper, and a few Cloves bruised; salt it well, and pack it very close in the Thing you keep it in, with the Rind downwards, cover it with Salt, and when it has stood near three Weeks, put in so much Salt and Pickle as will cover it; and then lay a false Bottom on the Top, to keep it under Pickle. We put the ordinary and bony Pieces by themselves.

Another Way.

TAKE one Gallon of Spring Water, Half a Pound of Bay-salt, the like Quantity of coarse Sugar, three Ounces of Salt-petre, which must be boiled all together, and you must skim it when cold; the Pork is to be cut into what sized Pieces you think most proper, which must be laid down close, and then pour the Liquor upon it; it must be kept from the Air; it will be fit for Use in about eight Days. If your Pickle don't keep well, it must be fresh boiled; skim it when cold, as before, and then put it to the Meat again.

Another Way to do a Leg of Pork Ham Fashion.

MAKE your Pickle strong enough with common Salt to bear an Egg, and enough to cover two Hams, then put in six Ounces of Salt-petre, three Quarters of a Pound of Bay-salt, and a Pound of brown Sugar; then boil them all together, and skim it; let it be cold, then put the Hams in, turning them every Day till they are salt enough, which will be near three Weeks; then take them out, and put melted Butter over them, and hang them up.

Another Way to salt Hams.

AFTER your Ham has been kept about twenty-four Hours, or double that Time, according to the Weather, then salt it well with common Salt, and take care to rub it well about the Knuckle: To a Ham of between 20 or 30 Pounds, take three Ounces of Salt-petre pounded very fine; take Half of it, mix it with a Handful of common Salt, and rub that well into the Ham again; then take the Remainder of the Salt-petre, and mix it with one Pound of coarse Sugar, and two Pounds of common Salt, and then rub the Ham well with

it as before : Let it lie in this for three Weeks, but be sure to turn it every Day, rubbing it well with the Brine it lies in ; after which hang it up to dry.

To make Beef Hams.

TAKE a small Leg of Beef, cut Ham Fashion ; and one Ounce of Bay-salt, the like Quantity of Salt-petre, one Pound of common Salt, and a Pound of coarse Sugar, (which Quantity will serve for near twenty Pounds of Beef) the Meat must be well rubb'd with the above Ingredients, and turn'd every Day ; when it has laid a Month, at least, takē it out, roll it in Bran, and hang it in Wood Smoak for a Month, but not too near the Fire ; when you have done thus, it may be remov'd into a Place for Use, but don't let it hang too hot.

To make Veal Hams.

GET a Leg of Veal cut like a Ham ; then take a Pint of Bay-salt, two Ounces of Salt-petre, and one Pound of common Salt, mix them together, with one Ounce of Juniper berries, beat ; rub the Ham well with these Ingredients, and lay it in any Thing of a fit Size, with the Skin downwards ; it must be rubb'd every Day with the Pickle, for at least sixteen Days ; afterwards, hang it in Wood-Smoak for as many Days. These Hams are sometimes boil'd, and sometimes roasted ; either Way they are very good. The Pickle that is left will do four or five Tongues.

To make Mutton Hams.

GET a large, fleshy Leg of Mutton, cut like a Ham ; take one Ounce of Salt-petre, a Pound of coarse Sugar, the like Quantity of common Salt, mix them, and rub your Ham therewith ; lay it (in any Thing you have large enough to hold it) with the Skin-side downwards, and mind to rub it every Day, for sixteen Days ; then roll it in Bran, and hang it in Wood-Smoak for a Fortnight ; it may then be hung by for Use ; it eats best broil'd in Rashes.

You may omit the Salt-petre in doing Hams of all Kinds, as it is well known it makes them hard ; the red Colour it procures, may be had by using a small Quantity of Cochineal to tincture the Pickle withal ; nor is the Cochineal amiss, notwithstanding the Salt-petre be used.

To dress a Ham à la Braise.

CLEAN the Knuckle, take off the Swerd, and lay it in Water to freshen; then tie it about with a String; take Slices of Bacon and Beef, beat and season them well with Spice, and sweet Herbs, lay them in the Bottom of the Kettle with Onions, Parsnips, and Carrots slic'd, also some Cives and Parsley; lay in your Ham the fat Side uppermost, lay over it Slices of Beef, and upon them Slices of Bacon, and cover them with the slic'd Roots and Herbs as under it, cover the Kettle with its own Cover, and close it up with Paste; put Fire both over and under it, and let it stew with a gentle Fire for twelve Hours; then set it by to cool; when it is cold, untie it, put it into a Pan, drudge it well with grated Bread, and brown it with a hot Iron; then serve it up, garnish'd with raw Parsley.

If it is to be eat hot, lay it in a Dish, and pour over it the Ragoo following: Take Veal Sweetbreads, Livers of Fowls, Cocks-combs, Mushrooms, and Truffles; toss these up in a little melted Bacon, moisten them with Gravy, and set them on the Fire a simmering for Half an Hour, then take off the Fat, and thicken it with a Cullis of Veal and Ham. Serve it thus for a first Course.

Sometimes it is serv'd up with a Ragoo of Crawfish, and sometimes with a Carp Sauce.

To roast a Ham or Gammon.

TAKE off the Swerd, and lay it a freshening in lukewarm Water; then lay it in a Pan, pour upon it a Quart of Canary, and let it steep in it for ten or twelve Hours. When you have spitted it, put some Sheets of white Paper over the fat Side, pour the Canary, in which it was soak'd, into the Dripping-pan, and baste it with it all the while it is roasting; when it is roasted enough, pull off the Paper, and drudge it well with crumbled Bread and Parsley shred fine; make the Fire brisk, brown it well, and set it by to cool; serve it with green Parsley for a second Course.

To make Essence of Ham.

GET the Fat off a Ham, and cut the Lean in Slices; beat them well, and lay them in the Bottom of the Stew-pan, with Slices of Carrots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire; let them stew till they begin to stick, then sprinkle on a little Flour, and

turn them ; then moisten them with Broth and Veal Gravy ; season them with three or four Mushrooms, as many Truffles, a whole Leek, some Basil, Parsley, and Half a Dozen Cloves, or instead of the Leek, you may put a Clove of Garlick : Put in some Crusts of Bread, and let them simmer over the Fire for three Quarters of an Hour ; strain it, and set it by for Use.

To roast Pork without the Skin.

TAKE any Joint of Pork, not salted, and lay it down to the Fire till the Skin may be taken off ; then take it up, and take off the Skin ; then salt it and roast it ; make Sauce for it of Red Wine, Crumb of Bread slic'd thin, and a little Water ; boil all these together, put to it some Salt, a Piece of Butter, and the Juice of a Lemon, or Vinegar ; when your Pork is roasted enough, flour it, lay it in a Dish, and pour your Sauce over it.

To roast a Breast of Pork.

TAKE a Fore-quarter of Pork, cut off the Knuckle, leave as much Skin on the Breast as you can ; divide the Neck from the Breast, leaving the Breast as large as you can ; take the Bones out of the Breast, and rub it well over with Salt ; then having shred Sage and Thyme small, and beaten a Nutmeg, Cloves, and Mace small, mix the Spice and Herbs together, and strew them thick all over the Meat, and rub it well in ; then roll it up tight with the Flesh inward, tie it fast together, spit it length-ways, and roast it.

To broil Pork Steaks.

TAKE a Loin of Pork, cut off the Skin, and some of the Fat ; then cut off the Steaks very thin, and beat them with your Cleaver, as broad and as thin as you can ; season them with Salt and Sage shred fine ; then lay them on your Gridiron, and season the other Side ; let your Sauce be drawn Butter, Vinegar, and Mustard ; when they are ready dish them up, and put the Sauce over them.

Another Way.

TAKE a Loin, or Neck of Pork, cut off the Skin, and cut it into Cutlets, season them with Sage, Parsley, and Thyme, cut small, Pepper, and Salt, and Crumbs of Bread ; mince all together, and broil them ; sauce them with Mustard, Butter, Shalot, Vinegar, and Gravy ; so serve them away hot.

To dress a Loin of Pork with Onions.

TAKE a Fore-loin of Pork, and roast it, as at another Time, peel a Quarter of a Peck of Onions, and slice them thin, lay them in the Dripping-pan, which must be very clean, under the Pork, let the Fat drop on them; when the Pork is nigh enough, put the Onions into a Sauce pan; let them simmer over the Fire a Quarter of an Hour, shaking them well, then pour out all the Fat as well as you can, shake in a very little Flour, a Spoonful of Vinegar, and three Tea-spoonfuls of Mustard, shake all well together, and stir in the Mustard, set it over the Fire for four or five Minutes, lay the Pork in a Dish, and the Onions in a Basin.

A Hog's Head Chafé Fashion.

BONE it, and lay it to cleanse twenty four Hours in Water and Salt, and scrape it well, and white, lay Salt on the Inside, to the Thickness of a Crown Piece, and boil it very tender, then lay it in a Cheese-press. ~~it with a~~ Cold it will

Chine or Leg of Pork roasted and stuffed.

TAKE a Leg, or Chine, and make a Stuffing with Sage, Parsley, Thyme, and the fat Leaf of the Pork, Eggs, and Crumbs of Bread; season with Pepper, Salt, Nutmeg, and Shalot, and stuff it thick, then roast it gently, and when a quarter roasted, cut the Skin in Slips; make your Sauce with Lemon-peel, Apples, Sugar, Butter, and Mustard.

To dress a Leg of a Wild Boar.

YOUR Leg being larded with thick Bacon, and season'd with Salt, Pepper, sweet Herbs, fine Spices, Parsley, and Chibbol, cut small, let it be pickled with Vinegar, Juniper-berries, Salt, Pepper, Onions, some Sprigs of Parsley, sweet Basil, Thyme, and Bay-leaves; and, being pickled enough, put it on the Spit, basting it with your pickled Liquor; when it is enough roasted, dish it up, and, putting a Pepper and Vinegar Sauce over it, serve it up for the first Course. A Fore-quarter, or a Shoulder, may be dress'd the same Way.

To broil Melts.

TAKE the largest and freshest Hog's Melts, sew them up on each Side, and at one End, stuff them with Sage and Onion cut small, season'd with Salt and Pepper; then

few up the other End, and lay them on to broil over a moderate Fire: Serve them up with drawn Gravy, with or without Claret, having first drawn out the Threads.

Another Way.

PREPARE them as above, and stuff them with the same Ingredients you use for Veal.

Hogs Ears Forced.

TAKE four Hogs Ears and half-boil them, or take 'em sous'd; make a Force-meat thus: Take Half a Pound of Beef-sewet, as much crumbled Bread, an Anchovy, some Sage, boil and chop very fine a little Parsley, mix all together with the Yolk of an Egg, a little Pepper, slit your Ears very carefully to make a Place for your Stuffing, fill them, flour them, and fry them in fresh Butter, till they are of a fine light Brown; then pour out all the Fat clean, and put to them Half a Pint of Gravy, a Glass of White Wine, three Tea-spoonful of Mustard, a Piece of Butter as big as a Nale; cover them close, ~~with~~ Pepper, a small Onion Hour, shaking your Pan now and then. When they are enough, lay them in your Dish, and pour your Sauce over them; but first take out the Onion. This makes a very pretty Dish; but if you would make a fine large Dish, take the Feet, and cut all the Meat in small thin Pieces, and stew with the Ears. Season with Salt to your Palate.

To dress Hogs Feet and Ears.

WHEN you have clean'd them well, put them into a Baking-pan, with a Bay-leaf, a large Onion, and as much Water as will cover them, season with Salt and Pepper, and bake them; keep them in this Pickle till they are wanted; then take them out, and, cutting them in handsome Pieces, fry them; and take for Sauce three Spoonfuls of the Pickle, shake in some Flour, a Piece of Butter, and a Spoonful of Mustard; lay the Ears in the Middle of the Dish, the Feet round, and pour the Sauce over.

To pickle Pigs Feet and Ears.

TAKE your Feet and Ears single, and wash them well, split the Feet in two, put a Bay-leaf between every Foot; put in almost as much Water as will cover them. When they are well soak'd, add to them Cloves, Mace, whole

whole Pepper, and Ginger, Coriander-seed, and Salt, according to your Discretion ; put to them a Bottle or two of *Rhenish* Wine, according to the Quantity you do, Half a Score Bay-leaves, and a Bunch of sweet Herbs : Let 'em boil softly, till they are very tender ; then take them out of the Liquor, lay them in an earthen Pot, then strain the Liquor over 'em ; when they are cold, cover them down close, and keep them for Use.

You should let them stand to be cold ; skim off all the Fat, and then put in the Wine and Spice.

They eat well cold ; or at any Time heat them in the Jelly, and thicken it with a little Piece of Butter roll'd in Flour, and it makes a very pretty Dish ; or heat the Ears, and take the Feet clean out of the Jelly, and roll it in Yolk of Egg, or melted Butter, and then in Crumbs of Bread, and broil them ; or fry them in fresh Butter ; lay the Ears in the Middle, and the Feet round, and pour the Sauce over ; or you may cut the Ears in long Slips, which is better : And if you chuse it, make a good brown Gravy to mix with them, a Glass of White Wine, and some Mustard, thicken'd with a Piece of Butter roll'd in Flour.

In Imitation of Brawn.

BOIL two or three Pair of Neats Feet very tender, then take a Piece of Pork, boil it near enough ; then pick the Flesh off the Feet, roll it up in the Pork, as they do Brawn, very tight ; then take a strong Cloth, with some coarse Tape, roll it tight round, and tie it up in a Cloth, and boil it till it is so tender you may run a Straw through it ; let it be hung up in a Cloth till it is quite cold ; after which, put it into some soufing Liquor, and it is fit for Use.

Soufe for Brawn.

BOIL half Beer and half Water, and Wheat-bran and Salt well together, and so strain it ; and when it is cold, add more Salt, and in a Fortnight new boil it.

A Pig roasted.

PUT in the Belly a Piece of Bread, some Sage and Parsley chopp'd small, and some Salt ; sew up the Belly, and spit it, and roast it ; when warm thorough, rub it all over with a Feather dipt in Oil, to prevent its blistering, or a Piece of Butter on Paper ; when enough, cut off the Ears and the Under-jaws, and lay round your Dish, and make a Sauce with the Brains, thick Butter, Gravy, and Vinegar, and lay under : Make Currant-Sauce in a Cup.

A Pig three Ways.

FIRST skin your Pig up to the Ears, and then cut it into Quarters, and draw it, with Thyme and Lemon, as you do Lamb, or roast it plain as Lamb; send it to the Table with Mint-sauce, and garnish with Water cresses; then take the Skin, and make a good thick Plumb-pudding Batter with good Sewet, Fruit, and Eggs; fill up the Skin to the Ears, which sew up, and put it in your Oven, and bake it, and it will appear as a roast Pig. Another Way: When you go to kill your Pig, whip him about the Yard till he lies down, then stick him, scald him, and roast him, and he will eat well; or you may bone him, and stuff him with good savoury Force-meat, or roast him plain with Sage, Salt, and Bread, in his Belly, and serve with Currant-sauce, and savoury Sauce under.

A Pig Lamb Fashion.

SKIN it, and leave the Skin whole with the Head on, then chine it down as Mutton, and lard it with Lemon-peel and Thyme, and roast them in Quarters as Lamb; the other Part fill full with a good Country thick Plumb-pudding; sew up the Belly, and bake it; the Pig will look as if roasted.

To roast the Hind-quarter of a Pig Lamb Fashion.

AT the Time of the Year when House-lamb is very dear, take the Hind-quarter of a large Pig; take off the Skin and roast it, and it will eat like Lamb with Mint-sauce, or with a Sallad, or *Seville* Orange. Half an Hour will roast it.

A Pig Rolliard.

YOU must bone it, leaving the Head whole, and wash it over with Eggs; season it with Pepper, Salt, and Nutmeg, and lay over some Force-meat, then roll it up, and either roast it, or bake, or stove it: You may cut it in six Pieces, and send the Head in the Middle; make Sauce with the Brains and Sage, Butter, Gravy, and Vinegar; so serve away hot.

A Pig in Jelly.

CUT it in Quarters, and lay it in a Stew-pan: To one Calf's Foot, and the Pig's Feet, put in a Pint of *Rhenish* Wine, the Juice of four Lemons, and one Quart of Water; season

season with Nutmeg and Salt; stowe it gently two Hours, let it stand till cold, and send it up in its Jelly.

To dress a Pig the French Way.

SPIT your Pig, lay it down to the Fire, and let it roast till it is thoroughly warm, then cut it off the Spit, and divide it into about twenty Pieces, set them to stew in White Wine and strong Broth, season'd with grated Nutmeg, Pepper, two Onions cut small, some stripp'd Thyme, Gravy, Butter, Vinegar, and two or three Anchovies; when it is enough, dish it in the Liquor it was stew'd in, with slic'd Orange and Lemon upon it.

To dress a Pig au Pere-douillet.

CUT off the Head, cut the Pig in Quarters; lard them with large Lardoons well season'd: Lay a Napkin in the Bottom of a Kettle, and put some Bards of Bacon upon it; upon them place the four Quarters of the Pig, and the Head in the Middle of them; season it with Cloves, Nutmeg, Mace, and Cinnamon, with Basil, Bay-leaf, Salt, Pepper, two Rocamboles, a slic'd Onion, and Lemon, Carrots, Parsnips, Parsley, and Cives, then cover it with Bards of Bacon; and having laid them in a Stew-pan, cover it, and set it over a Stove; when it begins to stick, as when you make Veal-gravy, moisten it with good Broth, but take care to keep it from browning; pour it into the Kettle, with a Bottle of White Wine, and stew your Pig in it: When it is enough, take it off the Fire, and if you would serve it cold, in Plates and little Dishes, let it stand till it is cold in its own Liquor; then take it out, and drain it well, wipe it with a Linen Cloth to make it as white as you can, and serve it on a Napkin laid in a Dish, the Head in the Middle, the four Quarters round it, and garnish'd with Parsley. You may likewise serve it hot, for a Dish of the first Course as follows: When your Pig is almost ready, take some Veal Sweetbreads, Mushrooms, and Truffles, toss them up in a Stew-pan, with a little melted Bacon; moisten them with good Gravy, and when they have simmer'd till they are ready, take off the Hat, and thicken them with a Cullis of Veal and Ham; or with the Yolks of Eggs, or a Piece of Butter roll'd in Flour; having thus prepar'd your Ragoo, and the Pig being ready, take it up, drain it well, lay the Head in the Middle of the Dish, the four Quarters round it, so pour the Ragoo upon it, and serve it hot.

To dress a Pig the German Way.

GET a Pig, cut it in Quarters, and toss them up in melted Bacon, then boil them in good Broth, season'd with an Onion stuck with Cloves, a Faggot of Herbs, Salt, Pepper, and Nutmeg; when it is almost boil'd, put in Half a Pint of White Wine: Then toss up in the same melted Bacon, in which you toss'd up your Pig, some Oysters, and a little Flour, a Slice or two of Lemon, some Capers, and ston'd Olives: When you are ready to serve away, squeeze in the Juice of a Lemon, and garnish the Brims of your Dish with the Brains of your Pig fry'd, and some fry'd Parsley.

A Pig Mètelot.

GUT and scald your Pig, and cut off the Head and Petty-toes, then cut your Pig in four Quarters, put them, with the Head and Toes, in cold Water; cover the Bottom of a Stew-pan with Slices of Bacon, and place over them these said Quarters with the Petty-toes, and the Head cut in two: Season the Whole with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, Onions cut in Slices, with a Bottle of White Wine; lay over more Slices of Bacon, pour over it a little Water, let it boil; take two large Eels, skin, gut, and wash them; cut them into Pieces of five or six Inches long, and when your Pig is half boil'd, put in your Eels; then boil a Dozen of large Crawfish, cut off the Claws, and take off the Shells of the Tails. When your Pig and Eels are enough, lay first your Pig, with the Petty-toes, and the Head, into the Dish you design to serve them up in; then place over them your Eels and Crawfish, with some Ham Gravy, and some Cullis of Crawfish, if you have any; or take the Liquor they were boil'd in, skim off all the Fat, then add to it Half a Pint of strong Gravy, thicken'd with a little Piece of burnt Butter, and pour over it; then garnish with Crawfish and Lemon; fry the Brains, and lay round the Dish.

To sause a Pig.

CUT off the Head of a large Pig, then slit him through the Middle, then take out his Bones, then lay him in warm Water one Night, then collar him up like Brawn; then boil him tender in Water, and when he is boil'd, put him in an Earthen Pan, in Water and Salt, for that will make him white, and season the Flesh, for you must not put Salt in the Boiling, for that will make it black; then take a Quarter off

of the same Broth, and a Quart of White Wine, boil them together to make some Soufe for it; put into it two or three Bay-leaves: When it is cold, uncloath the Pig, and put it into the same Soufe, and it will continue a Quarter of a Year. It is a necessary Dish in any Gentleman's House. When you serve it in, serve it with green Fennel, as you do Sturgeon, with Vinegar in Saucers.

To roast a Pig with the Hair on.

DR AW your Pig very clean at the Vent, taking out the Guts, Liver, and Lights; cut off his Feet, and truss him; prick up the Belly, spit him, lay him down to the Fire, take care not to scorch him: When the Skin begins to rise up in Blisters, pull off the Skin and Hair: When you have clear'd the Pig of both, scotch him down to the Bones, baste him with Butter and Cream, being warm; then take Salt, Sugar, and grated Bread, mingled together, and drudge him with it, till it is cover'd Half an Inch or an Inch thick: When it is roasted enough, serve it up Whole, with Sauce made of Wine Vinegar, whole Cloves, whole Cinnamon, and Sugar, boil'd to a Syrup.

To roast a Pig with the Skin off.

LET your Pig be newly kill'd, draw him, flea him, and wipe him very dry with a Cloth; then lay him by, and make a hard Meat with Cream, the Yolks of Eggs, grated Bread, Salt, Beef-sewet, Cloves, beaten Mace, and Thyme shred; make of these a pretty stiff Pudding, stuff the Belly of the Pig with it, sew it up; then spit your Pig, stick it full with Sprigs of Thyme; lay it down to the Fire, set under it a Dish with Claret, Salt, Vinegar, a Nutmeg grated, and Thyme: As the Pig roasts, baste it with these, and when it is enough, froth it up with Butter; then take the Sauce into which it dropp'd, and put to it a Piece of Butter, and some Lemon minc'd; and having beat it up thick, dish your Pig with it.

To boil a Pig.

TAKE a young sucking Pig, and lay him round with his Tail in his Mouth, and put him into a Pot of Water, throw in a good Handful of Salt; put in a Bunch of sweet Mar-

Marjoram, Winter-savoury, Thyme, and Rosemary ; when the Pig is half boil'd, take it up, and flea off his Skin, then cut him into Quarters, and lay him in a Stew-pan with Currants, and Mace : When he is stew'd enough take him up, lay Sippets in the Dish, the Pig on them, and pour the aforesaid Ingredients over him.

Another Way.

CUT your Pig in Quarters, and boil them in good Broth, season'd with an Onion stuck with Cloves, a Bundle of Pot-herbs, Salt, Pepper, and Nutmeg ; when they are nearly boil'd put in a Pint of White Wine ; let your Sauce be Oysters, some Slices of Lemon, and Capers ; garnish your Dish with the Brains of your Pig fry'd, and some fry'd Parsley, laying a little Heap of Brains, and another of Parsley.

To make a Pig taste like a Wild Boar.

TAKE a living Pig, and let him swallow the following Drink, viz. boil in a Stew-pan a little Water and Vinegar, with some Rosemary, Thyme, sweet Basil, Pennyroyal, Bay-leaves, Sage, and Marjoram : This being boil'd, and then cold, make the Pig swallow it, and whip him to Death ; let him lay to cool about two Hours, and, when cold, gut him, and put a Bunch of the same sweet Herbs, used in the Draught, into his Belly ; then skin all the Pig but the Head, which must be singed ; cut the Ears close off ; truss it, and lard it with middling Bacon, put it on the Spit, and, when roasted, serve it up hot with Pepper and Vinegar Sauce over it.

Different Sorts of Sauce for a Pig.

SOME don't love any Sage in the Pig, only a Crust of Bread ; but then you should have a little dry'd Sage rubb'd, and mix'd with the Gravy and Butter. Some love Bread-sauce in a Bason, made thus : Take a Pint of Water, put in a good Piece of Crumb of Bread, a Blade of Mace, and a little whole Pepper ; boil it for about five or six Minutes, and then pour the Water off ; take out the Spice, and beat up the Bread with a good Piece of Butter. Some love a few Currants boil'd in it, a Glass of Wine, and a little Sugar ; but that you must do just as you like it. Others take Half a
Pint

Pint of good Beef gravy, and the Gravy which comes out of the Pig, with a Piece of Butter roll'd in Flour, two Spoonfuls of Catchup, and boil them all together ; then take the Brains of the Pig and bruise them fine, with two Eggs boil'd hard and chopp'd ; put all these together, with Sage in the Pig, and pour into your Dish. It is very good Sauce. When you have not Gravy enough comes out of your Pig with the Butter for Sauce, take about Half a Pint of Veal-gravy, and add to it : Or stew the Petty-toes, and take as much of that Liquor as will do for Sauce mix'd with the other.

To dress Pigs Petty-toes à la Sante Menehout,

AFTER having dress'd your Petty-toes, divide them into Halves, and tie every Petty toe together ; then lay into a Stew-pan, or Pot, Bards of Bacon in the Bottom, and upon them lay a Layer of Petty-toes and sweet Herbs, and upon them lay a Layer of Petty toes and Bards of Bacon, and do the same till you have laid in all your Petty toes ; then put to them a Quart of White Wine, a Bay-leaf or two, a little Coriander and Anniseeds, then cover all over with Bards of Bacon ; line the Edges of the Stew-pan, or Pot, with strong Paper, so that the Lid may be exactly fitted, and stop it up very close ; then set them to stew *à la Braise*, or between two Fires, the one under, and the other over, but let not your Fire be too brisk, that the Petty-toes may stew leisurely for ten or twelve Hours ; then take them out, cool them, and bread them neatly, then lay them on a Gridiron, and broil them, to be serv'd up hot among the Intermeffes.

To make Royal Saufages.

GET some Flesh of Partridges, Quails, Snipes, and Pigeons, some of a Chicken, with Veal, and Fat of Ham ; all must be raw, and mix these with Cives, Parsley, Mushrooms, and Truffles, five Eggs, the Whites of but two, and two Spoonfuls of Cream ; season all this with Pepper, Salt, Mace, Nutmeg, and Cinnamon, and a little Onion, and roll it up in large Rolls ; and cut Slices of Veal, and roll round each Saufrage, being about six Inches in Length, and three in Thickness, stew them in your Pan upon Slices of Bacon, and cover them with thin Slices of Beef, over a clear Fire, not too fierce, and cover your Pan very close ; they will take up some Time in doing ; and when done, set them by to be cold, and
take

take them from the Fat, and the Veal, and cut them in what Size you will, and serve them. Garnish with Lemon-peel.

Oyster Sausages.

TAKE a Pound of the Lean of a Leg of Mutton, and two Pounds of Beef-sewet shred very fine, take a Pint and Half of Oysters, shred them likewise, then take a Handful of Sage chopp'd very small, mix these with the Liquor of the Oysters, season with Pepper, Salt, Cloves, and Mace, break three Eggs amongst it, and work them all up together, make them up as you use them, and fry them in Butter.

Oxford Sausages.

CHOP the Lean of a Leg of Pork or Veal, small, with four Pounds of Butter or Beef-sewet; then season the Meat with Salt, three Quarters of an Ounce of Pepper, Half the Quantity of Cloves and Mace, and a good Handful of Sage chopp'd small: Mingle all these well together; then take the Yolks of ten Eggs, and the Whites but of seven, and temper them well with the Meat; and as you use them roll them out, with Flour, if you please; make Butter boiling hot in a Frying-pan, and fry them brown; then eat them with Mustard.

To make common Sausages.

TAKE three Pounds of nice Pork, Fat and Lean together, without Skin or Gristles; chop it as fine as possible, season it with a Tea-spoonful of beaten Pepper, and two of Salt, some Sage shred fine; about three Tea-spoonfuls; mix it well together; have the Guts very nicely clean'd, and fill them, or put them down in a Pot, so roll them of what Size you please, and fry them. Beef makes very good Sausages.

To make fine Sausages.

TAKE six Pounds of good Pork, free from Skin, and Gristles and Fat, cut it very small, and beat it in a Mortar till it is very fine; shred six Pounds of Beef-sewet very fine, free from all Skin; shred it as fine as possible; take a good deal of Sage, wash it very clean, pick off the Leaves, and shred it very fine, spread your Meat on a clean Dresser, or Table, and shake the Sage all over, about three large Spoonfuls; shred the thin Rind of a middling Lemon very fine, and throw over, with as many sweet Herbs, when shred
fine,

fine, as will fill a large Spoon ; grate two large Nutmegs over, throw over two Tea-spoonfuls of Pepper, a large Tea-spoonful of Salt, then throw over the Sewet, and mix all well together, put it down close in a Pot ; when you use them, roll them up with as much Egg as will make them roll smooth. Make them the Size of a Sausage, and fry them in Butter, or good Dripping. Be sure it be hot before you put them in, and keep rolling them about. When they are thorough hot, and of a fine light-brown, they are enough. You may chop this Meat very fine, if you don't like it beat. Veal eats well done thus, or Veal and Pork together. You may clean some Guts, and fill them.

To fry Sausages.

TAKE Half a Pound of Sausages, and six Apples ; slice four about as thick as a Crown, cut the other two in Quarters, fry them with the Sausages of a fine light Brown, lay the Sausages in the Middle of the Dish, and the Apples round. Garnish with the quarter'd Apples.

Stew'd Cabbage and Sausages fry'd is a good Dish, then heat cold Peas-pudding in the Pan, lay it in a Dish, and the Sausages round, heap the Pudding in the Middle, and lay the Sausages all round thick, up Edge-ways, and one in the Middle at Length.

To make Bologna Sausages.

TAKE a Pound of Bacon, Fat and Lean together, a Pound of Beef, a Pound of Veal, a Pound of Pork, and one Pound of Beef-sewet, cut them small, and chop them fine ; take a small Handful of Sage, pick off the Leaves, chop it fine, with a few sweet Herbs ; season pretty high with Pepper and Salt : You must have a large Gut, and fill it ; then set on a Sauce-pan of Water, and when it boils, put it in, prick the Gut for fear of bursting. Boil it softly an Hour, then lay it on clean Straw to dry. They will be good a Year.

Another Way.

TAKE three Pounds of Buttock of Beef, and as much of a Leg of Pork ; of the Fat of Pork or Bacon, two Pounds or better ; of Beef-sewet a Pound and Half ; parboil the Meat over a slack Fire for an Hour ; then shred it small, each by itself ; afterwards shred the Pork-fat and Sewet by themselves ; then take red Sage, Savoury, Thyme, and Penny-

Penny-royal, of each an equal Quantity, and the Weight of two Ounces in the Whole; shred these very fine, mix them with Nutmeg, Cinnamon, Cloves, and Mace, grossly powder'd, all together six Drachms. Mix Meat, Herbs, and Spices all well together, with a sufficient Quantity of Salt; then add the Yolks of twelve Eggs, and four Ounces of Flour, made into a soft Paste: Mix these all well together, and pound them in a Mortar, and having cleans'd and prepar'd Ox-guts, fill them with the Meat, tie them up; then smoak and dry them in a Tin Stove over a Fire made of Saw-dust, for three or four Days. Eat them with Oil and Vinegar.

Cleanse the Ox-guts from their Filth, cut them into proper Lengths; lay them in Water and Salt, let them lie for three or four Days, turning them inside out, and wash them well till they are clean and white.

To roast a Haunch of Venison.

MAKE up a substantial Fire before you lay it down, then baste it and flour it, and with very fine Skewers fasten a Piece of Veal Caul over the fat Part; if that cannot be had, the White of an Egg, or Paper well butter'd, will serve. A Haunch of twelve Pounds Weight will take up three full Hours to be well roasted. Your Sauce must be Gravy, with a great deal of Claret in it. The fashionable sweet Sauce is Jelly of Currants made hot; what was formerly used was Pap Sauce, made of White Bread boil'd in Claret, with a large Stick of Cinnamon, and when boil'd till smooth, take out the Cinnamon.

Another Way.

LARD it with Bacon; then roast it with a brisk Fire, but let it not lie too near it; baste it with fresh Butter, then boil a Pint of Claret, with a little beaten Ginger, Cinnamon and Sugar, with Half a Dozen whole Cloves, and some grated Bread; and when they have boil'd enough, put in a little Salt, Vinegar, and fresh Butter; dish your Venison, strew Salt about the Dish, and serve it with this Sauce.

Another Way.

YOUR Haunch being larded with thick Bacon, and season'd with Salt, Pepper, sweet Herbs, fine Spices, Parsley, and Chibbol, cut small, pickle it with Vinegar, Salt, Pepper, Onions, some Sprigs of Parsley, sweet Basil, Thyme, and Bay-leaves; being pickled enough put it on the Spit, basting

basting it with your pickled Liquor ; being taken off, dish it up, and putting some Pepper and Vinegar over it, with thick Sauce, serve it up hot.

Another Way.

SPIT it, then rub it over with Butter, then butter a Sheet of Writing-paper, and put over it ; then make a Paste of Flour and Water, roll it out to the Size of the Haunch, and put it over the Paper ; then get another Sheet of large Paper, butter it, and put over the Paste ; then tie Packthread over all ; when enough, serve it with Gravy-sauce and Currant-jelly.

Another Way.

SPIT and cover it with thick butter'd Paper, and roast it, basting it with a Quart of Water and a Pound of Fat in the Pan till it is all dry ; then take off the Paper, and drudge it with grated Bread and Flour, and baste it with almost a Pound of Butter ; when it is roasted, lay it in the Dish with Gravy, and set your Gallendine in China Basons.

You may make Olives, or Scotch Collops, of a Haunch of Venison, as of Veal

To roast a Shoulder, or other Joint, of Venison.

LARD it with large Lardoons of Bacon, season'd with Salt, Pepper, Nutmeg, and Cloves beaten ; then lay it for three or four Hours in a Marinade of White Wine, Salt, Verjuice, three or four Bay-leaves, Slices of Lemon, and a Faggot of sweet Herbs ; then spit it, roast it at a gentle Fire, baste it with its own Pickle ; put some good Cullis into the Dripping to bind it, and add white Pepper, Verjuice, or Juice of Lemon, Vinegar, and Capers ; just before you serve it, lay your Venison into this Sauce, and serve it.

A Civet of Venison.

BOIL a Breast or Neck, cut it in Cutlets, and when it is almost boil'd take a Stew-pan, and brown in it half a Pound of Butter, and as it browns, add a Quarter of a Pound of Flour, little and little, till the Brown be of a good Colour ; be sure not to burn it : Then add Half a Pound of Sugar, and as much Claret as will make it of the Thickness of a Ragoo. When you are going to serve it up, put in the Venison, and toss it three or four times, and so serve it with the Juice of Lemons.

To keep Venifon all the Year.

A Haunch of Venifon being parboil'd, feafon it with two Nutmegs, a Spoonful of Pepper, and a good Quantity of Salt, mingle them all together, then put two Spoonfuls of White Wine Vinegar, and having made the Venifon full of Holes, as you do when it is larded, put in at the Holes the Spice and Vinegar, and feafon it therewith; then put the Venifon in a Pot, with the fat Side downwards, cover it with two Pounds of Butter, then clofe up the Pot with coarfe Paftee, and bake it; when you take it out of the Oven take away the Paftee, and lay a round Trencher, with a Weight on the Top of it, to keep it down, till it be cold, then take off the Trencher, and lay the Butter flat upon the Venifon, then cover it clofe with ftrong white Paper; if your Pot be narrow at the Bottom it is better, for it muft be turn'd upon a Plate, and fluck with Bay-leaves, when you pleafe to eat it.

Another Way to dress Venifon.

IT muft be blanch'd on a Gridiron, then larded and marinated according to the Seafon; spit it with Slices of Bacon and Paper round, befeignle it with your Marinade. When roasted enough, it muft be ferv'd up hot either with a Pepper Sauce or fweet Sauce.

To make artificial Venifon for a Pafty.

GET a Sirloin of Beef, or a Loin of Mutton, bone it, beat it with a Rolling-pin, and feafon it with Pepper and Salt; then lay it twenty-four Hours in Sheep's Blood, then dry it with a Cloth, and feafon it a little more, and it is fit to fill your Pafty.

Boiled Venifon.

HAVING a Haunch of Venifon, falt it well, and let it remain a Week; then boil it, and ferve it with Cauliflowers, Cabbages, fome Turnips cut in Dice, and boil'd in a Net, and tofs'd up with Butter and Cream; or elfe have fome of the yellow *French* Turnips cut in Dice, and boil'd like the former; or you may add fome red Beet-roots cut in Dice, and butter'd in the fame Manner. Place thefe regularly, and they will afford a pleafant Variety both to the Eye and to the Tafte.

Another Way.

YOUR Venison being salted two or three Days, stuff it in Holes with Beef-sweet, sweet Herbs, and Spice, hard Eggs, grated Bread, and a raw Egg; when boil'd, lay it in the Dish with Cauliflowers, or Cabbage, Carrots, or Turnips.

Another Way.

WHETHER your Venison be a Haunch, or other Pieces, salt it a little, and boil it; in the mean Time, boil half a Dozen Cauliflowers in Milk and Water: When they are boil'd, put them in a large Stew-pan with drawn Butter; set them so as to keep them warm: Then take Half a Dozen Handfuls of Spinach, wash it, and boil it in strong Broth; then pour off the Broth, and put some Vinegar to it, some drawn Butter, and Nutmeg grated, lay Sippets in a Dish, lay your Spinach on them round towards the Sides of the Dish, lay the Venison in the Middle, and the Cauliflowers all over it, pour your drawn Butter over all: Garnish with Barberries, and the Dish with your Parsley minc'd.

~~it, When please you, may force your Venison before you boil~~
and the Yolks of hard Eggs, season'd with Salt, Pepper, and Nutmeg.

To broil Venison.

CUT Half a Haunch of fat Venison into Slices, about Half an Inch thick, salt them, and broil them over a brisk Fire; when they are pretty well soak'd, bread them, and serve them up in Gravy.

You may broil a Chine raw the same Way, or a whole Haunch or Side; or you may first boil it in Water and Salt, then broil it, and drudge it with Bread, and serve it up with Gravy, Vinegar, and Pepper.

To make Venison Semey.

AFTER having boil'd your Venison, take it up, and having also made a sweet Paste of a brown Loaf, grated fine, a Pint of White Wine, two Pounds of Sugar, and an Orange-peel minc'd small, season it with Salt and Nutmeg; and having mix'd all well together with your Hand, wrap your Venison up in it, set it into the Oven for about an Hour, and when it is bak'd, serve it up with *Rhenish* or White Wine, boil'd up with Sugar and Spice, and scrape Sugar over it.

To fouse Venifon.

BOIL your Venifon in Water, Beer, and Vinegar, skin it, put in Fennel, Rosemary-tops, Savoury, Thyme, and Bay-leaves; then put in your Venifon, parboil it, then prefs it, and season it with Salt, Pepper, and Nutmeg.

To stew Venifon.

WHEN your Venifon is cut into Slices, put it into a Stew pan, with a little Claret, a Sprig or two of Rosemary, Half a Dozen Cloves, a little Vinegar, Sugar, and grated Bread; when these have stew'd some time, grate in some Nutmeg, and serve it up.

Venifon may be harrico'd after the same Manner as Mutton, for which, see Page 198 of this Vol.

Venifon in Blood.

YOUR Shoulder, Neck, or Breast, must be bon'd, and laid in Blood, season'd with Winter-savoury, sweet Marjoram, and Thyme, having a little Sallett roist up your Neck or Breast with some of the set Blood, and sweet Herbs, and roast, or stowe it gently in good Broth and Gravy, with Shalots, and Claret, and so serve away hot.

To dress Venifon à la Royale in Blood.

SPIT your Venifon, lay it down to the Fire till it is Half roasted; then take it up, and stew it, and make for it a Ragoo of Cucumbers, Sweetbreads, and Asparagus. Garnish with Petits and crispt Parsley, and serve it up.

To recover Venifon when it stinks.

TAKE as much cold Water in a Tub as will cover a Handful over, and put in a good deal of Salt, and let it lie three or four Hours; then take your Venifon out, and let it lie as long as before in hot Water and Salt; then have a Crust in readiness, and take it out, and dry it very well, and season it with Pepper and Salt pretty high, and put it in your Pasty. Do not use the Bones of your Venifon for Gravy, but get fresh Beef, or other Bones.

Venifon in Asiet.

GET your Venifon cut into Pieces the Bignefs of a Shoulder of a Hare, lard them with thick Bacon, feafon'd with Salt and Pepper; then put them in a Stew-pan with Broth, White Wine, a Bunch of fweet Herbs, Salt, Pepper, Nutmeg, Bay-leaves, and green Lemon-flices; the Whole being flew'd, thicken your Sauce with Cullis, put in a Dash of Vinegar, and ferve it up for a firft Courfe.

To make a pretty Difh of a Breaft of Venifon.

TAKE Half a Pound of Butter, flour your Venifon, and fry it of a fine Brown on both Sides; then take it up, and keep it hot cover'd in the Difh: Take fome Flour, and ftir it into the Butter till it is quite thick and brown, (but take care it don't burn) ftir in Half a Pound of Lump-fugar beat fine, and pour in as much Red Wine as will make it of the Thicknefs of a Ragoo; fqueeze in the Juice of a Lemon, give it a Boil up, and pour it over the Venifon. Don't garnifh your Difh, but fend it to Table.

To drefs Tripe.

HAVING made a Sauce with beaten Butter, Gravy, Pepper, Muftard, and Vinegar, rub the Difh with a Clove of Garlick; and after your Tripe is fry'd put it in, and run the Sauce over it, with a little bruifed Garlick amongft it, and fprinkle a little Vinegar on the Tripe.

To roaft Tripe.

CUT your Tripe in two fquare Pieces, fomewhat long, having a Force-meat, made of Crumbs of Bread, Pepper, Salt, Nutmeg, fweet Herbs, and the Yolks of Eggs, fpread it upon one Piece of your Tripe on the fat Side, and lay the other Piece upon that, the fat Side upon the Force-meat; then roll them both up together tight, and tying your Roll on the Spit, flour it, and bafte it with Butter, and the Liquor that drops from it. Serve it with melted Butter, and garnifh with flic'd Orange and Rafpings.

Double Tripes, the Polish Way.

TAKE fome Tripes, let them be well boil'd, and very white and clean, put in a Stew-pan a Lump of good Butter, green Onions, and Parsley cut fmall, Pepper, Salt, fweet

sweet Herbs, and fine Spice ; put in your Tripes in Pieces, the Bigness of a Hand, put them over a Stove, and let them stew softly to have a Taste ; then strew them with Crumbs of Bread, broil them on both Sides, let them have a good Colour, dish them up, put brown melted Butter over them, with Lemon-juice, and serve it up hot.

[Other Double Tripes, the Polish Way, with Saffron and Rice.]

TAKE Tripes that are well clean'd, and very white, let them be blanch'd, and put them into a Stew-pan season'd with Salt, a Bunch of sweet Herbs, and some Onions, moisten them with Water, and set them a boiling ; take a large Gut well clean'd and wash'd, take Rice well pick'd, the Quantity you think fit, and wash it ; being wash'd, season it with a little Salt, beaten Pepper, Parsley-roots cut into small square Pieces, Parsley cut small, and a little pounded Mace, mix all together, and stuff therewith your Gut ; but let the fat Side be alway inmost, and bind it up with Pack-thread on both Ends : When your Tripes are half boil'd, put them a stewing with it : They commonly boil these Tripes a Day before : When you make Use of them, take Half a Dozen of Onions, cut them into Slices, put them into a Stew-pan with Water over the Fire ; season them with a little Pepper and Salt, let them boil till they are very soft, and pass them through a Sieve, like a Cullis ; this done, keep them hot, take your Tripes, and cut them into Slices, the Length of a Finger, and the Breadth the same ; put them in a Stew-pan with a Lump of good Butter, and give them some Tosses upon the Fire ; then moisten them with a little Broth, season it with a little Salt, and a Bunch of sweet Herbs ; put in your Cullis of Onions, and two Pieces of your Guts of Beef stuffed with Rice, each Piece being of the Length from five to six Inches, and let them stew softly a-while. Take a little pounded Saffron, soak'd in a little Broth ; let your Tripes be of a good Taste, put in it your Saffron, till you see it be of a fine Colour, dish them, and serve them up.

To fry Tripe.

AFTER having cut your Tripe into small Pieces, three or four Fingers long, dip them in the Yolk of an Egg, with some fine Crumbs of Bread ; fry them of a brown Colour ; when done, lay them in a Dish to drain ; have ready another Dish to send them to Table, and serve them with Butter alone in one Bason ; and Butter with Mustard in another.

To boil Tripe.

CUT your Tripe as before; set on some Water in a Stew-pan, and put to it two or three Onions cut small, and some Salt; put in the Tripe soon after it boils; and let it boil near a Quarter of an Hour. It is generally sent to Table with the Liquor in the Dish, together with the Onions; some throw a Bunch of sweet Herbs into the Water, and a Piece of Lemon-peel. Send it to Table with Butter, &c. as with the fry'd Tripe.

To make Cocks-combs of Tripe.

TAKE lean Tripe, and pare away the fleshy Part, leaving only the horny Part about the Thickness of a Cock's-comb; then with a Jagging-iron cut Pieces out of it in the Shape of Cocks-combs.

SAUCES for Butchers Meat.

Sauce for boiled Mutton.

TAKE a Piece of Liver as big as a Pigeon's Egg, and boil it tender, with Half a Handful of Parsley, and a few Sprigs of Pot-thyme, with the Yolks of three or four Eggs boil'd hard, bray them with a Spoon till they are dissolv'd; then add one Anchovy wash'd and stripp'd from the Bone, Thyme, beaten Pepper, and grated Nutmeg, with a little Salt; put all these together in a Sauce-pan, with a Glass of White Wine, and the Gravy that has drain'd from your Leg of Mutton after it is taken out of the Pot, or a Quarter of a Pint of the Liquor the Mutton is boil'd in: Mix it all together, and give it a Boil, then beat it up with three Ounces of Butter: You may add a Tea-spoonful of Vinegar, which takes off a Sweetness it is apt to have; make the same thick, or it will be too thin when the Mutton is cut.

To stew Cucumbers for Sauce, see Pages 69, 70, of Vol. II.

Another Sauce for boiled Mutton.

TAKE two Spoonfuls of the Liquor the Mutton is boil'd in, two Spoonfuls of Vinegar, two or three Shallots cut fine, with a little Salt, put it into a Sauce-pan, with a Piece of Butter as big as a Walnut roll'd in Flour; stir it together, and give it a Boil, then serve it with your Mutton.

Sauce in Ravigotte.

YOU must take Terragon, Pimpernel, Mint, Parsley, green Onions, a little of each, blanch the Whole in boiling Water, then put it into cold Water; take it out again, and squeeze it, and cut it very small, then put it in a Stew-pan with a Rocambole bruised, a little Gravy, a little Cullis, and the Juice of a Lemon, Salt, beaten Pepper, an Anchovy cut small, and a little Oil; put all this a Moment over the Fire, and let it be well relish'd. This kind of Sauce may be used with all Sorts of roasted Meat, putting it in a Saucer.

Another Way.

TAKE the same Sort of Herbs prescrib'd in the Ravigotte above, wash them well, cut them small, and pound them, putting into the Mortar a little Gravy, a Couple of Rocamboles, a little Pepper, and a little Cullis; put all together in a Stew-pan, heat it, and strain it off; being strain'd off, add to it a Spoonful of Oil, keep it warm, and serve it up in a Saucer with roast Meat; you may also use it with Chickens.

To make a Sauce called Povirade.

PUT some Vinegar into a Sauce-pan, with a little Veal-gravy, one whole Leek, an Onion cut in Slices, and two or three Slices of Lemon; season it with Pepper and Salt, and when it is boil'd, strain it thro' a Sieve, pour it into a China Bason, and serve it hot with the several Dishes directed in the Receipts.

Sauce for Boil'd-Beef, after the Russian Manner.

SCRAPÉ a good Quantity of Horse-radish grossly, tie it in a Cloth, and boil it with your Beef, or by itself in Butter: When enough, serve it in the Butter it was boil'd in, or Vinegar, along with the Beef.

Minc'd Sauce.

CUT Onions, Mushrooms, and Truffles, if you have any, very small, with Capers, and Anchovies, and keep them separately; put into a Stew-pan a little Butter with your Onions; put your Stew-pan over a brisk Fire; give it two or three Tosses; then put in your Mushrooms and Truffles, strewing over them a Dust of Flour, and moisten them with good Gravy, then put in it your Capers and Anchovies, with a Glass of White Wine; thicken your Sauce with a Spoonful of Cullis. Let it be of a good Taste, and you may use it with all Dishes with a minc'd Sauce.

Another

Another Way.

TAKE some green Onions, Capers, Anchovies, and Parsley, cut small, each by itself upon a Plate, with a Clove of Garlick, and a Clove of Shalot; put all this into a Stew-pan together, with a few sweet Herbs, two Spoonfuls of Oil, as much of good Mustard, the Juice of a Lemon, with a little Cullis: Stir all well together, and you may use it with all Sorts of Fowls, and broil'd Meat, and with roasted Meat, in a Saucer.

A thick Sauce, with Pepper.

PUT into a Stew pan Slices of Onion, Thyme, sweet Basil, a Bay-leaf, two or three Cloves of Garlick, a Ladleful of Gravy, and as much Cullis, some Slices of Lemon, with a Glass of Vinegar; put it over a Stove, let it be of a good Taste, and take off the Fat; strain it off, and serve it up in a Saucer with roasted Meat; the same Sauce may be used with all Sorts of Meat that requires a thick Pepper Sauce, and may also be made without Cullis.

Another Sauce, with Pepper.

PUT Vinegar in a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in Slices, with a Slice of Lemon, season'd with Pepper and Salt; after a Boil or two, taste it, strain it off, pour it into a Saucer, and serve it up hot.

Caper Sauce,

PUT in a Stew-pan some Cullis of Ham, with Capers, to which give three or four Chops with a Knife; season it with Pepper and Salt; let it be relishing, and serve it up hot.

Sauce with Truffles.

TAKE Truffles, pare, wash them in Water, and cut them very small; this done, put them in a Stew-pan, with a thin Cullis of Veal and Ham; season it with Salt and Pepper; let it stew softly; let it be of a good Taste, and serve it up hot.

Onion Sauce.

TAKE a Stew-pan, put into it some Veal Gravy, with a Couple of Onions cut in Slices; season with Pepper and Salt, let it stew softly, then strain it off; put it in a Saucer, and serve it up hot.

Green Onion Sauce.

YOU must put into your Stew-pan green Onions, pared and cut small, with a little melted Bacon, season'd with a little Pepper and Salt; moisten it with Gravy, and let it stew a Moment; thicken your Sauce with Cullis of Veal and Ham; let your Sauce be of a sharp Taste and good Relish, and serve it up hot.

Sauce with fresh Mushrooms.

TAKE Mushrooms, pare and mince them with a little green Onion and Parsley; put in a Stew-pan a little melted Bacon, and having given it four or five Tosses, moisten it with Gravy; let it stew softly over a slow Fire, skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be relishing, and serve up hot.

Carriers Sauce.

TAKE green Onions, pare and cut them very small, put them in a Sauce-boat with Pepper, Salt, and Water; serve it up cold. This is Sauce for roast Mutton.

The same with Oil.

WE take a few green Onions and Parsley chopp'd small, and put them in a Saucer with Oil, Pepper, and Salt; you may add to it a little Vinegar, and serve it up cold.

Sauce-Robart.

TAKE Onions, cut them into Dice, put them into a Stew-pan with a little Butter, and keep them stirring, being half brown, drain off the Fat, strewing some Flour over them; moisten it with Gravy, and let it stew softly over a slow Fire; season it with Pepper and Salt, then thicken with Veal and Ham Cullis, putting in a little Mustard; make it relishing, and use it upon Occasion.

Ham Sauce.

BEAT flat three or four Slices of Ham, put them a sweating over a Stove; being clammy, strew over them a little Flour, and keep them stirring; moisten them with Gravy, and season them with Pepper, and a Bunch of sweet Herbs; let it stew gently; if it is not thick enough, add to it a little Cullis of Veal and Ham; let it be of a high Relish; strain it off, and use it for all Sorts of white Meat roasted.

Green Sauce.

AFTER having got the Grass of Wheat, or of other Grains, pound it in a Mortar with a Crust of Bread ; take out the Grass thus pounded, put it in a Sieve, and season it with Pepper and Salt ; moisten it a little with Veal-gravy and Vinegar, then strain it, and serve it up cold with Lamb or Fowl.

Sauce for a Shoulder of Mutton.

WHEN the Meat is three Parts roasted, put a Plate under it with a little Spring Water, and two or three Spoonfuls of Claret, some Onion slic'd, or Shalot, a little grated Nutmeg, one Anchovy wash'd and minc'd, and a little Bit of Butter ; let your Meat drop into it, and when you take it up, run the Sauce through a Sieve, and put it under the Mutton ; then cut the Inside of the Shoulder across several Ways, and strew on some fry'd Crumbs of Bread, and pour a little Elder, or other Vinegar, into your Sauce.

Sauce for Steaks.

TAKE a Glass of Ale, two Anchovies, a little Thyme, Savoury, Parsley, an Onion, and some Nutmeg, shred all these together, adding a little Lemon-peel ; when your Steaks are ready, pour the Liquor from them, then put your Ale and the other Things into the Pan, with a Piece of Butter roll'd in Flour, and when hot, strain them thro' a Sieve over your Steaks.

Another Way.

FR Y your Steaks almost enough, then pour off the Liquor they were fry'd in, and put them into the Pan again, then pour on them boiling Water ; stir them about a little, then put in a Piece of Butter roll'd in Flour, and when melted, serve the Steaks up with the Sauce over them.

Stuffing for a Calf's Heart.

CUT off the deaf Ears, and all the Strings, then take a little fat Bacon, the Fat of three Oysters, Parsley, Thyme, and Winter-savoury, a little Onion, and Lemon-peel, Salt, Pepper, Nutmeg, and grated Bread, mix all these with Butter, and wet them with an Egg or two. The same Stuffing does for Hare or Veal. For Hare you must add

the Liver, two Anchovies, and a small Golden Pippin if you like it.

Stuffing for Veal.

A Little Beef-sweet, a little fat Bacon, the Yolk of an hard Egg, a little lean Veal or Mutton scraped, some Raspings of Bread, a little Thyme, Parsley, and green Onions, Pepper, Salt, and Nutmeg, a little Bit of sweet Basil, and a little Cream.

Dutch Sauce for Meat or Fish.

MELT your Butter with Water and Vinegar, and thicken it with the Yolks of a Couple of Eggs; put to it Juice of Lemon, and run it through a Sieve.

To stuff a Sirloin or Rump of Beef.

TAKE Thyme, Winter-savoury, Parsley, and Penny-royal, to Anchovies, and a little Veal, and some grated Bread, and Half a Pound of Beef-sweet, with some Pepper, Salt, and Half a Nutmeg grated, a little Lemon-peel finely shred; mince these very small, and then roll it up in the Yolks of two Eggs, and with this stuff your Beef, which must first be half roasted; then put it to the Fire again, and put a clean Dish in the Dripping-pan, and baste it with Half a Pint of Claret, and as much Gravy; then take up the Dish, and be sure to skim off all the Fat, then put into this Liquor some of the aforesaid Herbs, with two Anchovies wash'd and minc'd, and a Quarter of a Pound of Butter, the Juice of Half a Lemon, some grated Nutmeg, and let it have one Boil up upon a Chafing-dish, keeping it stirring; then thicken it up with the Yolks of four Eggs, and take care it does not curdle; so serve it up hot.

Sauce for roasted Tongues or Venison.

TAKE a French Roll, and boil it in a Gill of Water, with a Piece of Cinnamon; sweeten it very well, and add to it Half a Pint of Claret; let it boil till it is pretty thick, then run it through a Sieve; you must cut off the Crust of your Roll, and slice the rest.

Venison Sauce.

BOIL Claret, grated Bread, whole Cinnamon, Ginger, Mace, Vinegar and Sugar, up thick.

Another Sauce for Venison.

TAKE Claret, Water, and Vinegar, of each a Glass, an Onion stuck with Cloves, and some Anchovies ; put in Salt, Pepper, and Cloves, of each one Spoonful : Boil all these together ; then strain the Liquor through a Sieve, and serve it in the Dish.

Different Sauces for Venison.

YOU may take either of these Sauces, *viz.* Currant-jelly warm'd, or Half a Pint of Red Wine, with a Quarter of a Pound of Sugar, simmer it over a clear Fire for five or six Minutes ; or Half a Pint of Vinegar, and a Quarter of a Pound of Sugar, simmer'd till it is a Syrup.

Sauce for a Shoulder of Veal.

WHEN the Veal is roasted, cut some Pieces of Flesh off the Inside, and then beat the Yolks of eight Eggs, with rather more than a Quarter of a Pint of White Wine, and a little small Broth, or Water, with the Gravy of the Veal, some Thyme and Nutmeg, and Half a Clove of Garlick bruise'd ; put the Pieces of Veal into this Liquor, and toss it up all with a Piece of Butter and Flour, and pour it under the Veal ; a little Anchovy, or Oyster-liquor, adds to it very much ; squeeze Lemon to your Taste.

Sauce for Veal Cutlets.

FRY your Veal, and when fry'd take it out, and put in a little Water. an Anchovy, a few sweet Herbs, a little Onion, Nutmeg, a little Lemon-peel shred small, and a little Wine or Ale, then thicken it with a Bit of Butter roll'd in Flour, with some Cockles and Capers, and then pour it over the Cutlets.

Sauce for any roasted Meat.

TAKE an Anchovy, and wash it very clean, and put to it a Glass of Red Wine, a little strong Broth or Gravy, some Nutmeg, one Shallot slic'd, and the Juice of a *Seville* Orange ; stew these together a little, and pour it to the Gravy that runs from your Meat.

Hot Sauce in Ramolade.

PUT into a Stew-pan some Onions cut in Slices, with one or two Spoonfuls of Oil ; set this a Moment over the Fire, and put into it some Gravy and Cullis, a Glass of Wine, two or three Cloves of Garlick, Half a Lemon cutt into Slices, a little sweet Herbs, Cloves, Capers cut small,, and Parsley : Let it be of a good Taste ; put into it a small Spoonful of Mustard, and strain it off; make use of this Sauce with all Dishes with hot Ramolade.

Sauce with Mutton Gravy and Shalots.

TAKE your Shalots, pare them, cut them very small,, put them in a Dish with Pepper and Salt, and Mutton-gravy, or Veal-gravy ; you may use this Sauce for Leggs of Mutton, or with Fowls.

Anchovy Sauce.

TAKE two or three Anchovies, wash them well, take out the Bones, cut them small, and put them in a Stew-pan, with a thin Cullis of Veal and Ham, season'd with Pepper and Salt ; you may add a little Vinegar if you like it, lett it be hot and relishing ; you may use this Sauce with roasted Meat.

A general Sauce.

MINCE a little Lemon-peel very small, a little Nutmeg, beaten Mace, and Shalot ; stew them in a little White Wine and Gravy, so melt your Butter therein ; if it be for Hashes of Mutton or Fish, add Anchovies, a little of the Liquor of stew'd Oysters, and Lemon-peel.

To make Mustard.

HAVING made Choice of good Seed, pick and wash it in cold Water ; it must also be drain'd, and rubb'd dry in a clean Cloth ; then pound it fine in a Mortar, with strong Wine Vinegar ; strain it, and keep it close cover'd : Otherwise, your Seed may be ground in a Mustard-quern, or in a Bowl with a Cannon-bullet.

Mustard Balls.

GRIND the Seed very fine, then make a Paste with Honey, and a little Canary ; make it into Balls, and set them to dry in the Sun, or a gentle Oven ; and keep them for Use.

When

When you would use it, shave some of it very thin, and put to it Vinegar, and a little Salt.

Mustard in Cakes.

YOU must get four Ounces of Seamy, an Ounce of Cinamon, and beat them with Vinegar and Honey very fine in a Mortar, make it into Paste, and then into little Cakes; dry them in an Oven, or in the Sun; when you would use them, dissolve them in Vinegar, Verjuice, or Wine.

Another Sort of Mustard,

DRY some Horse-radish Roots in an Oven very dry, then beat them to Powder, and sift it, and when you would use any, wet it with Wine Vinegar, and it is by some esteem'd better than the other Sort.

The best Way to beat up Butter, for Spinach, Green Pease, or Sauce for Fish.

TAKE two or three Spoonfuls of Water, and put it into a Pipkin or Sauce-pan; there must be no more than what will just cover the Bottom of the Vessel; let this boil by itself; as soon as it does so, slip in Half a Pound of Butter; when it is melted, remove your Pipkin from the Fire, and holding it up by the Handle, shake it round strongly, for a good while, and the Butter will come to be so thick, that you may almost cut it with a Knife. It will ever after be thick, and never grow oily, though it be cold and heated again twenty Times.

Having put this Butter to boil'd Pease in a Dish, cover it with another; then shake them very strongly, and a good while together: This is by far the best Method that can be used to butter Pease, without putting in (as is commonly done) Butter, to melt in the Middle of them, for that will turn to Oil if you heat them again; whereas this Sort will never change. Therefore it is most expedient to make use of such thicken'd Butter upon all Occasions; when it is necessary you may put in the Juice of Lemon, Orange, Vinegar, or Verjuice.

To burn Butter for any Sauce.

SET the Butter over the Fire in a Stew-pan, and let it boil till it is as brown as you like it; then shake in Flour, stir it all the while till it is thick; so use it with any Sauce that is too thin.

Another Way.

SHAKE some Flour upon two or three Ounces of Butter, put it into a hot Stew-pan that it may hiss; let it boil, and do not stir it, when it turns brown put in the Liquor you intend to thicken, and keep it quick stirring; boil it well, or it will taste raw.

To clarify Butter.

HAVING melted the Butter in a glaz'd earthen Vessel with a very slow Fire, put Water to it, working them well together, and when it is cold take away the Curds and Whey at Bottom; do this the second Time, and the third Time; if you please, you may add Damask-rose Water, always working them well together; the Butter, thus purify'd, will be as sweet as any Marrow, and will keep a long Time.

To draw Butter.

PUT Half a Pint of strong Broth into a Pipkin, break into it two Pounds of Butter; then set it over the Fire, and keep it stirring with a Ladle; then break in two or three Pounds more, as you have Occasion, and add Liquor proportionable, stir it continually till it be all dissolv'd, and that it looks white: If it turns yellow, it is curdled, and you will hardly recover it.

To recover Butter when it is turned to Oil.

PUT a Ladleful of strong Broth into a Pipkin, break Half a Pound of Butter into it; when you have drawn it white, put your oily Butter to it, pouring it in leisurely, and stirring it at the same Time, but do not overcharge your other Butter with that which is oily.

Another Way.

WHEN you have no other Butter but what is turn'd oily in melting, set it in some cool Place to settle; then pour out the most oily Part, leaving the Whey and Dregs behind; then put a little Broth to the Dregs, and set them on the Fire; ladle it well, till it becomes drawn Butter in a Body; then take it off, and keep it stirring: In the mean Time pour off the oily Butter very softly, then set it on the Fire again, stirring it till it becomes strong, thick, and white.

To preserve Meat without Salt.

WET a Napkin in White Wine Vinegar, wring it out, and wrap the Meat in it. It will keep a Fortnight, or longer, in hot Weather.

C H A P. IV. Of P O U L T R Y.

To roast a Turkey.

THE best Way to roast a Turkey is, to loosen the Skin on the Breast of the Turkey, and fill it with Force-meat made thus : Take a Quarter of a Pound of Beef-sewet, as many Crumbs of Bread, a little Lemon-peel, an Anchovy, some Nutmeg, Pepper, Parsley, and a little Thyme ; chop and beat them all well together, mix them with the Yolk of an Egg, and stuff up the Breast ; when you have no Sewet, Butter will do : Or, you may make your Force-meat thus : Spread Bread and Butter thin, and grate some Nutmeg over it ; when you have enough, roll it up, and stuff the Breast of the Turkey ; then roast it of a fine brown, but be sure to pin some white Paper on the Breast till it is near enough. You must have good Gravy in the Dish, and Bread-sauce made thus : Take a good Piece of Crumb, put it into a Pint of Water, with a Blade or two of Mace, two or three Cloves, and some whole Pepper ; boil it up five or six Times ; then with a Spoon take out the Spice, and pour off the Water, (you may boil an Onion in it if you please) then beat up the Bread with a good Piece of Butter and a little Salt ; or Onion-sauce made thus : Take some Onions, peel them, and cut them into thin Slices, and boil them Half an Hour in Milk and Water, then drain them, and beat them up with a large Piece of Butter, shake in a little Flour, and stir it all together with a little Cream, if you have it, (or Milk will do) put the Sauce into Boats, and garnish with Lemon.

Another Way to make Sauce : Take Half a Pint of Oysters, strain the Liquor, and put the Oysters with the Liquor into a Sauce-pan, with a Blade or two of Mace ; let them just plump ; then pour in a Glass of White Wine ; let it boil once, and thicken it with a Piece of Butter roll'd in Flour ; serve this up in a Bason by itself, with good Gravy in the Dish ; for

every-body don't love Oyſter-fauce. This makes a pretty Side-diſh for Supper, or a Corner-diſh of a Table for Dinner. If you chafe it in the Diſh, add Half a Pint of Gravy to it, and boil it up together. This Sauce is good either with boil'd or roasted Turkies or Fowls; but you may leave the Gravy out, adding as much Butter as will do for Sauce, and garniſhing with Lemon.

A young Turkey with Oyſters.

PICK your Turkey, draw it, and ſinge it neatly; cut the Liver of it into Bits, and put it into a Stew-pan, together with a Dozen Oyſters and a Bit of Butter, ſeaſon'd with Salt, Pepper, ſweet Herbs, All-spice, Muſhrooms, Parſley, and Chibbol; let it be a Moment over the Fire, then mince the Whole, and ſtuff your Turkey with them, and let it be blanch'd a little; ſpit it, and tie Bards of Bacon, and Paper over it; mean while have a Ragoo ready for your Turkey; make it thus: Take three Dozen of Oyſters, and blanch them in boiling Water, drain them, take off the Beard, then put in your Stew-pan ſome Eſſence of Ham, and ſet it a boiling; ſkim off the Fat, taſte it, and put this, with your Oyſters, into another Pan. When your Turkey is roasted, diſh it up, and put your Ragoo over it, with the Juice of a Lemon; let it be reſiſhing, and ſerve it up hot for a firſt Courſe.

To dreſs a Turkey forced with Herbs.

LO O S E N the Skin on the Breſt of the Turkey, and ſtuff it with a Farce of raw Bacon, moſt Sorts of ſweet Herbs, Parſley, and Chibbol, chopp'd ſmall, pounded in a Mortar, and well ſeaſon'd; alſo put ſome of this Farce into the Body, and roast it; when it is enough, diſh it; pour on a good Ragoo of all Sorts of Garnitures, and ſerve it up to Table hot.

After the ſame Manner you may dreſs Pullets, Pigeons, and other Sorts of Fowls.

A young Turkey with Oyſters, after the Dutch Faſhion.

TA K E a young Turkey order'd as that above, put it to roast; make a Ragoo with Oyſters as followeth: Blanch as many Oyſters as you pleaſe, take off the Beards; then put Butter in a Stew-pan, with about half a Spoonful of fine Flour, and a Drop of Gravy; ſeaſon the Whole with Salt, Pepper, Nutmeg, and a little Vinegar; as ſoon as your Sauce is thicken'd, put in your Oyſters, and let it be reſiſhing.

When

When your Turkey is roasted, dish it up with your Ragoo over it; serve it up hot.

Young Turkey roasted with Shalots.

OR D E R your Turkey as those before, except only, that you put a few Shalots into the Forc'd-meat. Your Turkey being roasted, make a Sauce thus: Warm some Shalots, cut small, in a Stew-pan, with Gravy and Cullis, some Juice of Lemon, and pounded Pepper, and serve up your Turkey hot, pouring this Sauce over it.

A young Turkey roasted with Mangoes.

TA K E your Turkey, and order it as before, the Ragoo only making the Difference. Take some Mangoes, the softest you can get; take off the Flesh by thin and small Slices; take out the Inside, and blanch them in boiling Water; then put them in fresh Water; put them in a Stew-pan with some Essence and Gravy, and let them have a Boil. When your Turkey is ready, dish it up with your Mangoes over it, and serve it up for a first Course.

Entry of Turkey Wings.

HA V I N G the Wings of Turkeys, scald them; being well pick'd and scalded, blanch them; when blanch'd, cut off the small End, and break the Bone with a Knife in the Middle of the Wing: Put them in a Stew-pan, put in it some Champignons, a Bit of Butter, a Bunch made of Parsley, green Onions, and a Branch of sweet Basil, with three Cloves; the Bunch being ty'd together, put it, with your Wings, over the Fire, and toss them up; now and then strew a Dust of Flour over them, and moisten them with Broth or Water: Being moisten'd, season them with a little Salt and Pepper, and let them boil very softly; being boil'd, make a thick Sauce with five Yolks of Eggs, and beat them up with Cream or Milk; put in it a little Nutmeg, a Couple of Shalots, cut very small: Let your Fricasey be of a good Taste, and thicken it; being thicken'd, put in a little Parsley cut small, with a little Lemon-juice: It being dish'd, serve it up for Entry, or *Hors d'Oeuvres*.

You may make your Fricasey with a brown Sauce, in moistening it with Gravy; and being done, thicken it with Cullis.

Roasted young Turkeys with Spanish Cardoons.

GET young Turkeys, pick and draw them, then lay the Liver on the Dresser, with scraped Bacon, some Parsley, Chibbol, Mushrooms, Salt, Pepper, sweet Herbs, and fine Spice; and being minc'd, put it in the Bellies of your Turkeys, then blanch them with a Bit of Butter, some Parsley and Chibbols; when blanch'd, put them on the Spit, with Slices of Bacon and Paper round them; keep your Cardoons ready, let them be very white, and cut half a Finger's Length, and put them in a Stew-pan, with Half a Ladleful of Veal Gravy, and Half a Ladleful of Ham Cullis; let them have a Boil, and having taken off the Fat, add to them the Juice of an Orange. Your Turkeys being done, and the Bacon and Paper taken away, dish them up with your Cardoons over them, and serve them up hot for the first Course.

To carbonado a Turkey.

ROAST a Turkey till it is near enough; scotch it with your Knife long-ways, cross it over again, that it may look like Cheque-work; then wash it over with Butter, strew Salt over it, then set it in the Dripping-pan to have a Heat, turning it two or three Times, then lay it on a Gridiron over a gentle Fire of Charcoal; when it is broil'd enough, take it up, dish it, pour over it a Sauce made of Gravy and strong Broth, boil'd up with a Ladleful of drawn Butter, an Anchovy, a little slic'd Nutmeg, and some grated Bread; strew it over with Barberries, and garnish with Orange or Lemon. Or you may boil Manchet slic'd, and soak'd in strong Broth, with Onions, in Gravy, Nutmeg, Lemon cut in Dice, and drawn Butter, and put this under the Turkey.

Turkey with Onion Essence.

SLICE Onions, and fry them with Lard in a Stew-pan; drain the Fat a little from them, and toss them up again with a Pinch of Flour; add some Gravy, Cloves, Pepper, Salt, and the usual Seasonings; when they are stew'd, strain them through a Hair-sieve, with a little Bread Cullis, and a few Drops of Verjuice or Vinegar. In the mean Time, let the Turkey be roasting: When it is enough, dish it, pour the Sauce over it, garnish, and serve it up.

To soufe Turkies.

BONE your Turkies, tie up the Flesh in the Manner of Sturgeon ; put in a Pan two Quarts of Wine Vinegar, and a Quart of Water ; make it boil, season it with Salt ; put in your Turkies, boil them till they are tender ; if you find the Liquor is not sharp enough, put in more Vinegar, and boil them a little longer ; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it stand three or four Weeks ; when you use them, serve them up as you do Sturgeon, with Elder, or other Vinegar, and garnish with Fennel.

After the same Manner you may pickle Capons, but then you must first lard them with great Lardoons.

To stew a Turkey.

TAKE a young Turkey, fill the Skin on the Breast with Forc'd-meat, and lard it on the Sides with Bacon ; put into the Belly Half a Shalot, and two Anchovies, and a little Thyme shred small ; brown it in a Pan with a little Butter : When it is very brown put it in a Stew pan, with strong Gravy, some White Wine or Claret, two or three Anchovies, some Mace, sweet Herbs, a little Pepper ; and let it stew till it is thoroughly enough, then thicken the Liquor with Butter and Eggs ; fry some *French* Loaves dipp'd in Cream or Milk, after the Top and the Crumb is taken out ; then fill them with stew'd Oysters, or Shrimps, or Cockles, and with them garnish the Dish, or with slic'd Lemon.

A Fowl, Goose, or Duck does well this Way.

Another Way.

BONE it, and fill it with Forc'd-meat made thus : Take the Flesh of a Fowl, Half a Pound of Veal, and the Flesh of two Pigeons, with a well pickled or dry'd Tongue, peel it, and chop it all together, then beat it in a Mortar, with the Marrow of a Beef-bone, or a Pound of the Fat of a Loin of Veal, season it with two or three Blades of Mace, two or three Cloves, and Half a Nutmeg, dry'd at a good Distance from the Fire, and pounded, with a little Pepper and Salt ; mix all this well together, fill your Turkey, fry it of a fine Brown, and put it into a little Pot that will just hold it ; lay four or five Skewers at the Bottom of the Pot, to keep the Turkey from sticking ; put in a Quart of good Beef and Veal Gravy, wherein was boil'd Spice and sweet Herbs, cover

cover it close, and let it stew Half an Hour; then put in a Glass of Red Wine, one Spoonful of Catchup, a large Spoonful of pickled Mushrooms, and a few fresh ones, if you have them, a few Truffles and Morels, a Piece of Butter as big as a Walnut, roll'd in Flour; cover it close, and let it stew Half an Hour longer; get some little *French* Rolls ready fry'd, take some Oysters, and strain the Liquor from them, then put the Oysters and Liquor into a Sauce-pan, with a Blade of Mace, a little White Wine, and a Piece of Butter roll'd in Flour; let them stew till it is thick, then fill the Loaves, lay the Turkey in the Dish, and pour the Sauce over it. If there be any Fat on the Gravy, take it off, and lay the Loaves on each Side of the Turkey. Garnish with Lemon when you have no Loaves, and take Oysters dipt in Batter, and fry'd.

Young Turkies with Cream.

HAVING a young Turkey or two, according to the Bigness of your Dish, and being stuffed as before directed, and roasted, let them be cold; then take a Bit of a Nut of Veal, take off the Skin, and cut it into Bits with some Bacon well blanch'd, some Beef-sewet, a Calf's Udder, some Mushrooms, Parsley, Chibbol, sweet Herbs, fine Spice, Salt, and Pepper; put the Whole on the Fire in a Stew-pan, and when done take it out, and mince it upon a Dresser; then take the White of your Turkey, put it into a Mortar, with a Piece of Bread boil'd in Milk, together with six Yolks of Eggs, and Half the Whites beat up to Snow; pound all together, then take a Dish or Baking-pan, and put in the Bottom of it some of the minc'd Meat, and lay your Turkey over it, and fill up your Dish with the rest of your Meat; leave a hollow Place in the Middle of your Dish, to put in it a Ragoo of Sweetbreads, Cocks-combs, and Mushrooms; lay also some minc'd Meat over the same; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and having strew'd some Crumbs of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, with Fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean the Border of your Dish well, put a little Essence or Cullis over your Turkey, and serve it up hot for a first Course.

Fowls may be dress'd the several Ways that Turkies are, and Turkies the same as Fowls.

Fowls farced with Crawfish.

YOUR Pullets being pick'd clean, gut and singe them ; put the Livers upon the Dresser, with a little scraped Bacon, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, with Champignons and Truffles, if you have any, a Bit of Butter ; mince all together, and put it into the Bellies of your Fowls ; then put them into a Stew-pan, with a Lump of Butter, Branches of Parsley, green Onions, Pepper, Salt, and sweet Herbs ; let your Fowls be well blanch'd before you put them to the Spit ; wrap them up in Slices of Bacon, with a Paper round them ; when they are done, dish them, and serve them with a Ragoo of Crawfish Tails, or else in a Cullis of Crawfish.

Another Time, instead of mincing the Livers of your Fowls, cut them in four or six Pieces, with some other Livers and Crawfish Tails, scraped Bacon, Parsley cut small, green Onions, Pepper, Salt, sweet Herbs, and fine Spice, all being well minc'd together, put it in the Bellies of your Fowls, and let them be blanch'd the same Way as those above ; after they are done, dish them, add to them Crawfish Cullis, and serve them up hot.

Fowls with Oysters.

SINGE and pick your Fowls, and gut them ; cut the Livers into Bits with a Dozen Oysters, and a Bit of Butter, season'd with Pepper, Salt, sweet Herbs, fine Spice, Champignons, Parsley, and green Onions, put all into a Stew-pan for a Moment over the Fire, then put all together into the Bellies of your Fowls, and do them again, as above, and in spitting them, cover them with Slices of Bacon, and a Sheet of Paper ; keep a Ragoo of Oysters in readiness for the Time your Fowls be dress'd, and make your Ragoo thus : Take three Dozen of Oysters, blanch them in boiling Water, put them in a Colander to drain, and take off the Beards and Hard in the Middle ; put in a Stew-pan a Ladleful of Ham-Cullis, or as much of the Liquor the Oysters were blanch'd in as you think fit : If you have but one Fowl, there need not be so much of it ; put it over the Fire, skim off the Fat, and taste it ; then put your Oysters in, changing your Stew-pan : When your Fowls are done, put your Ragoo over them, with the Juice of a Lemon, and let it be relishing, and serve your Fowls up for an Entry.

Fowls with Oyfters, the Flemish Way.

DRESS your Fowls as before, and make your Ragoo as follows : Blanch your Oyfters in their Liquor, which lay by, and pick them as before ; put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, fome Butter, Parſley, Terragon, all together, well blanch'd, and cut ſmall, Lemons cut in Slices or ſmall Squares, an Anchovy cut ſmall, Pepper, Salt, and Nutmeg ; then put your Oyfters over the Fire, and take care the Sauce don't turn ; when your Fowls are roasted, take them off the Spit, and take the Wings and Legs from the Body, ſlice them upon the Breſt, and cruſh them between two Diſhes, then put your Ragoo of Oyfters over them ; let it be of a good Taſte, and ſerve it up hot for an Entry.

Roasted Fowls with Anchovies.

YOUR Fowls being drefs'd as before, put them on the Spit ; then take ſome Anchovies, waſh them, cut a Couple of them ſmall, and the other in Slices ; put thoſe that are cut ſmall in a Stew-pan, with good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon : Your Fowls being roasted, take them off the Spit, and diſh them up, put your Anchovy Cullis over them, and your Anchovies in Slices, and ſerve them up hot for an Entry.

A Fowl à la Braiſe.

WHEN you have pick'd and gutted a Fowl, truſs the Legs inſide the Belly, and lard it with thick Bacon, the Bigneſs of the Half of a ſmall Finger ; ſeaſon it with Pepper and Salt, ſweet Herbs, and fine Spices, then lard your Fowl, and bind it with Packthread ; take a long deep Stewing-pan, and put in it ſome Slices of Bacon and Veal, then put your Fowls into it, ſeaſon'd with Pepper and Salt, ſweet Baſil, Thyme, Bay-leaves, Onions, and a Cumb of Garlick ; continue to cover it with Slices of Bacon and Veal, and moiſten it with a Glaſs of Wine, and one or two Ladles full of Broth ; ſtew it, Fire under and over ; being done, diſh it up, putting a minc'd Sauce over it, or a Ragoo of Sweet-breads of Veal, Cocks-combs, and Champignons, or a Cullis of Ham, or a Ragoo of Oyfters : All which depends on the Fancy of the Cook, if only it hath a good Taſte ; then ſerve it up hot for an Entry.

Roasted Fowl with Chesnuts.

GUT your Fowl, cut the Liver small, together with Parsley, green Onions, scraped Bacon, Butter, Pepper, Salt, sweet Herbs, and fine Spice ; take Chesnuts, peel them, and put them into a Braise, to take off the small-Skin ; then mix them with Forc'd-meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan with a Bit of Butter. Spit your Fowl, wrapp'd up in Bards of Bacon, with Paper ty'd round it. Take your peel'd Chesnuts, put them in a Baking-pan, Fire under and over, and take off the small Skin, then put them in a Stew-pan with Broth, and let them be done thoroughly ; pour out the Broth, and put in Half a Ladleful of Essence of Ham, a little Cullis, and a little Gravy ; your Fowl being done, draw it off the Spit, and take off the Bards of Bacon ; dish it up, put your Chesnuts over it, with the Juice of a Lemon, and serve it up hot for an Entry.

Pullets à la Sainte Menebout.

AFTFR having truss'd the Legs in the Body, slit them along the Back, spread them open on a Table, beat them, take out the Thigh-bones. Take a Pound and a Half of Veal, cut it in Slices, lay it in a Stew-pan of a convenient Size to hold your Pullets ; cover it, and set it over a Stove : When it begins to cleave to the Stew-pan, put in a little Flour, and keep moving your Pan over the Fire to brown it, moisten it with as much Broth as is necessary to stew the Pullets ; season it with Salt, Pepper, savoury Herbs, and Spices, some shred Parsley, a Bunch of Herbs, and some Onions ; lard your Pullets with large Lardoons well season'd, place them in the Stew-pan, lay some Bards of Bacon on the Pullets, cover the Stew-pan, and set them over a slack Fire. When they are about half done, uncover the Stew-pan, put in Half a Pint of Milk, and a little Cream ; then cover your Pan again, and continue to stew them. When they are done enough, take off the Stew-pan, and let the Pullets cool in their Liquor ; when they are cool, take them out, rub them over with the Fat of the Liquor in which they were stew'd, drudge them well with Bread crumb'd very fine, place them in a Pasty-pan, and brown them in an Oven, or under a Baking cover : When they are come to a fine Colour lay them in a Dish, pour on them some Essence of Ham, and serve them up for a first Course.

You may broil them on a Gridiron over a little Fire, instead of putting them into the Oven; or else,

You may fry them; but in this Case, before you drudge, you must dip them in beaten Eggs, then drudge them with Bread, as above, and fry them in Hog's-Lard till they are brown; then take them up, and set them a draining. Fold a Napkin in the Dish in which you intend to serve them, lay them handsomely upon it with fry'd Parsley, and serve them for the first Course.

Pullet, or Chicken Surprize.

ROAST them off; if a small Dish, two Chickens, or one Pullet, will be enough. Take the Lean of your Pullet, or Chickens, from the Bone, cut it in thin Slices an Inch long, and toss it up in six or seven Spoonfuls of Milk or Cream, with the Bigness of Half an Egg of Butter, grated Nutmeg, Pepper, and Salt; thicken it with a little Dust of Flour, to the Thickness of a good Cream, then boil it up, and set it to cool; then cut six or seven thin round Slices of Bacon, place them in a Patty-pan, and put on each Slice some Forc'd-meat, then work them up in Form of a *French Roll*, with raw Egg in your Hand, leaving a hollow Place in the Middle; then put in your Fowl, and cover them with some of the same Forc'd-meat, rubbing it smooth over with your Hand, and an Egg, make them of the Height and Bigness of a *French Roll*; throw a little fine grated Bread over them, bake them three Quarters of an Hour in a gentle Oven, or under a Baking Cover, till they come to a yellow Brown, place them on your Mazarine, that they may not touch one another, but so that they may not fall flat in the Baking: But you may form them on your Kitchen-table, with your Slices of Bacon under them; then lift them up with your broad Kitchen-knife, and place them on that which you intend to bake them on. Let your Sauce be Butter and Gravy, and squeez'd Lemon, and your Garnishing fry'd Parsley, and cut Orange. You may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle of your Dish. This is proper for a Side-dish, for a first Course, either in Summer or Winter, where you can have the Ingredients above-mention'd.

To dress Pullets à la Tartare.

AFTER you have truss'd a Couple of Pullets as for boiling, slit them along the Back, spread them open upon a Dresser, and beat them. Put in a Stew-pan of the Size of the Pullets, some Parsley, Cives, and savoury Herbs, shred very small, and season'd with Salt and Pepper: Lay the Pullets into the Stew-pan with the Breasts downwards; put some of the above Seasoning upon them, then pour in some melted Bacon, stir them about, and let them lie in this Mixture two Hours, to give them the Taste of it. Then set the Stew-pan over the Fire, to melt the Bacon again, and keep the Pullets moving in it for Half a Quarter of an Hour; after which take them out, drudge them well with Bread crumb'd very fine, and lay them to broil on a Gridiron over a slack Fire, till they are grown brown: Prepare a hash'd Sauce, lay it on the Bottom of a Dish, and the Pullets upon it.

Hen or Pullet roasted.

TAKE either a Hen or Pullet, full of Eggs, draw it, and roast it; being enough, cut it up, and shred the brawny Part in small Slices, leave the Wings, Legs, and Rump whole, stew all in the Gravy, with some Salt, add thereunto a minc'd Lemon; being enough, let the Meat lie in the Middle of the Dish, with the Legs, Wings, and Rump about it; garnish the Dish with Oranges and Lemons quarter'd.

Fat Hen.

GET a fat Hen, dress it, cut off the Wings and Legs, and lard with small Lardoons; after it is flour'd, pass it in the Pan with Lard, then soak it with good Broth, and season it: When it is almost enough, fry it with Mushrooms, fat Livers, a little Flour, and an Onion stuck with Cloves: After all is well stew'd, and the Sauce well thicken'd, you may serve it garnish'd with Pomegranates.

Another Way.

FARCE it with Oysters, or with young Pigeons, stew it the same Way, and garnish as you like; then serve.

Another Way.

WHEN it is stuck or cover'd with a Paper over the Bard, roast it: When it is well roasted, powder it with Crumbs of Bread, and Salt; then serve it with *Poor Man's Sauce*, Verjuice, or Orange, and in Winter with Cresses.

Fowls in Fillets with Pistachoes.

SPIT your Fowls, and let them roast ; they being done, take them off, and cut off the Wings, and the White off the Breast ; keep a small Sauce ready in a Stew-pan, made with sweet Herbs, a Kittle good Butter, small Champignons cut in Slices ; put it over the Fire with a Dust of Flour in it, stir and moisten it with a Ladleful of good Broth ; see it be of a good Taste : The Pistachoes being scalded, and cut into Slices, put them in, and make a thick Sauce with four or five Yolks of Eggs, beat the same up with Cream ; then put in the White and Legs of your Fowls, with the Juice of a Lemon ; you must cut your Wings only in two, then place the Slices of your Fowls in the Bottom of the Dish, with your Sauce over it, and let there be no Sauce remaining ; make it as relishing as possibly can be, and serve it up hot for an Entry.

A Fowl, Chicken, or Capon à la Bourgeoise.

GET a Fowl, singe, pick, draw, and truss it ; take a Kettle, or Earthen Pot, put Water in it, enough to soak your Fowl ; put your Pot over the Fire with a Handful of Salt ; and when the Water boils, put in your Fowl, but let it not boil too much : Put a Lump of Butter in a Stew-pan, with a Dust of Flour, Nutmeg, Pepper, Salt, and Oysters, if any are to be had ; put your Stew-pan over the Fire, and thicken your Sauce ; which being thicken'd, and pretty relishing, take out your Fowl, and dish it up with Oyster-sauce over it.

At another Time you may take a little Parsley, some green Onions, a little Mint, and a little Tarragon, if you have any ; but you may make your Sauce with Parsley only : But if you can get Anchovies, cut a Couple small, and put them into it ; cut Half a Lemon, after having taken off the Rind, into small square Pieces, and squeeze in the other Half, then put in a little Butter, with a Dust of Flour, and a little Water, Pepper, and Salt, and set your Sauce a stewing. Your Fowl being done, dish it up with your Sauce over it.

At another Time, put some Endive with your Fowl ; and when it is done, give it two or three Cuts with a Knife, and put it into a Stew-pan with a little Butter, and a Dust of Flour, and set it over the Fire ; then moisten it with a little of the same Broth your Fowl hath been boil'd in ; if it be not thick enough, thicken it with Eggs.

At another Time, you may dress your Fowl with Onions, in boiling them with your Fowl; you may put them in a Stew-pan or Earthen Dish, with a Lump of Butter roll'd in Flour, Pepper, and Salt; put it over the Fire with some of the Broth your Fowl was boil'd in; thicken your Sauce, and serve it up hot for an Entry.

A Fowl in Hash.

GET some Fowls ready dress'd, then take the Flesh, and cut it very small; take the Carcases, put them in a Stew-pan with good Broth, an Onion cut into Slices, Parsley, and sweet Herbs; when it is boil'd enough, strain it off; then put in it a Bit of Butter roll'd in Flour, and let it stew a Moment again; then put in it your Hash of Fowls; let your Hash be relishing, thicken it with three Yolks of Eggs, or more, according to the Quantity of Hash you make; it being thick, put in it the Juice of a Lemon, and serve them up hot for *Hors d'Oeuvre*.

A Hash of Fowls the English Way.

LET your Fowls be ready dressed, take off the White, cut the same into small square Pieces, and put it in a Stew-pan; boil the Carcases in a little Broth, then strain it through a Strainer; take this Broth, and put in it your Pieces of Fowl, cut into small Squares, and put it over the Fire; add to it a Bit of Butter rolled in Flour, a little Pepper and Salt, and if there is Occasion for it, the Juice of a Lemon; dish it up, garnish it with small Pieces of Bread fried, and serve it up hot for *Hors d'Oeuvre*.

Fowls à la Mommorancy.

SINGE, gut, and truss a Fowl, and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, split it in the Back, put into the Belly a small Ragoo, with Sweetbreads of Veal, Champignons, Truffles, and some Bottoms of Artichoaks; put it in a stewing in a Stew-pan with Slices of Bacon, Ham, and Veal; being stew'd, take it off, and put in it a little Broth; let it have a Boil, then strain it off, and skim the Fat well off; then set it on again, and let it stew till it turns to Caramel, then put it in your Fowls, and put your Bacon-Slices into the Caramel, put it upon hot Cinders, that it may glaze as it should: Being ready to serve up, put a Cullis of Ham, or a Sauce made the *Italian Way*, into your Dish, then your Chickens over it, and serve it up hot for an Entry.

To boil Pullets with Oyſters.

BOIL three Pullets in Water and Salt, with a Piece of Bacon ; for Sauce draw up a Pound of Butter, with a little White Wine, ſtrong Broth, and a Quart of Oyſters, then put the Pullets in a Diſh, cut the Bacon, and lay it about them with ſome fry'd Sauſages ; garniſh with ſlic'd Lemon.

Chickens with Muſhrooms and ſweet Herbs roaſted.

TAKE Chickens, clean them well, and draw them ; raſp ſome Bacon, and put a few Muſhrooms, Parſley, and young Onions, and a little ſweet Baſil, with the Livers of your Chickens ſeaſon'd with Pepper and Salt. Haſh all, and mix it together ; put it in the Bodies of your Chickens ; then put them in a Stew-pan, with a Piece of Butter, Parſley, young Onions, Salt, and ſweet Baſil. Being done, packthread them, and ſpit them, and put them to the Spit wrapp'd with Bards of Bacon, and let them roaſt ſlowly. Make a Ragoo of Muſhrooms, after this Manner : If they are dry'd Muſhrooms, ſteep them in lukewarm Water for one Hour or two, then take them out, and put them in a Stew-pan with ſome Gravy, and let them ſtew on a ſlow Fire. Having ſtew'd a Quarter of an Hour, thicken them with ſome Cullis. When your Chickens are done, take them from the Spit, unbard them, and dreſs them handſomely in their Diſh ; ſee that your Ragoo of Muſhrooms be of a good Taſte, and ſharp, put it upon your Chickens, and ſerve it hot for a fiſt Courſe.

Chickens with ſweet Herbs roaſted.

YOUR Chickens being neatly dreſs'd, raſp ſome Bacon and a little Ham, haſh them well with Parſley, young Onions, and the Livers of Chickens haſh'd, ſeaſon'd with Pepper and Salt ; mix it all together, and put it in the Bodies of your Chickens. You muſt obſerve to faſten them always at both Ends ; let them do in a Stew-pan with a Bit of Butter, whole Parſley, and young Onions whole ; ſpit them, and wrap them with Bards of Bacon, and cover'd with Sheets of Paper, and put them to roaſt ſlowly. When they are done, take them off, and unbard them, and dreſs them neatly in their Diſh, throw an Eſſence of Ham on them, and ſerve them up hot for a fiſt Courſe.

Chickens roasted with Force-meat and Cucumbers.

DRESS your Chickens neatly, take off the Breasts and bone them, put the Flesh upon the Table, with some Ham and blanch'd Bacon, and a Calf's Udder blanch'd, some Champignons, a little Parsley, and young Onions, a few sweet Herbs, fine Spices, three or four Yolks of Eggs, some Crumbs of Bread soak'd in Cream or Milk, and boil the Bread, then leave it to cool; being cool, put it with the Farce, and hash all well together, and stuff your Chickens with it. Close them at both Ends, keep a little of the Farce, let them stew as before, run a Skewer through their Legs, and spit them, wrapp'd with Bards of Bacon, and cover'd with Sheets of Paper, and let them do slowly. Take four middling Cucumbers, pare them, and empty their Insides; being well empty'd, blanch them in some Broth; being blanch'd, put them in cold Water, then stuff them with the Farce, and flour them at each End. Take a Stew-pan, and put some Bards of Bacon in it, and lay your Cucumbers over; season them, and wet them with a Ladleful of Broth, and let it boil; take Half a Spoonful of your Cullis, and put it in a Stew-pan; let your Cullis be of a good Taste. When your Chickens are done, take 'em out, dress them in your Dish, and put your Cucumbers to drain, then put them round your Chickens, and put your Cullis over them, with the Juice of a Lemon, and serve it hot.

You may dress Capons the same Way.

Chickens à la Braïse.

HAVING the fattest Chickens you can get, parboil them; lard them with large Lardoons of Bacon and of Ham, both very well season'd; when they are larded, tie them about with a Packthread; then put at the Bottom of a small Kettle Bards of Bacon and Slices of Beef, well beaten, and season'd in the same Manner as for the other Braïses already mention'd; put the Chickens into the Kettle, the Breasts downwards, season them above as underneath; lay over them Slices of Beef and Bards of Bacon, cover the Kettle, and set them to stew, with Fire over the Kettle as well as under it. Then make a Ragoo as follows: Take some Veal Sweetbreads and cut them in Morsels, add to them some Cocks-combs, some Mushrooms and Truffles cut in Slices; season all this with Pepper, Salt, and a Bunch of savoury Herbs; put it into a Stew-pan, and toss it up over a Stove with some melted Bacon. Then put some Gravy amongst it, and set it to simmer over a gentle

gentle Fire; when it is half done, put to it some Asparagus-Tops, and Artichoke-Bottoms, cut in Quarters, and blanch'd; then continue to prepare your Ragoo, and when it is enough, be careful to take off all the Fat, and thicken it with a Cullis of Veal and Ham; take up your Chickens, let them drain, and then put them into a Stew-pan amongst your Ragoo; and when you are ready to serve, take them out, unbind the Packthread, and lay them handsomely in the Dish you intend to serve them in: Take care your Ragoo be well relished, and the Fat be well taken off; then pour it on the Chickens, and serve them warm for the first Course.

We serve Chickens *à la Braise* sometimes with a Ragoo of Crawfish, or of Oysters; as likewise with all Sorts of Ragoos of Legumes.

To farce Chickens with Anchovies.

RAISE the Skin from the Breasts of your Chickens with your Finger; then grate some fat Bacon, season it with Pepper, Salt, two Anchovies, some Cives, and Parsley shred small; mix these together, and stuff the Chickens Breasts with it; then tie them with Packthread, wrap them up in Bards of Bacon and Sheets of Paper; spit them and roast them. In the mean Time, wash and bone two Anchovies, mince them very small, and melt them in a Stew pan with a clear Cullis of Veal and Ham. Keep the Cullis warm, and, when the Chickens are roasted enough, take off the Bards, put them in a Dish, pour the Cullis upon them, and serve them up for the first Course.

After the same Manner you may dress Capons, Pullets, Partridges, Quails, Fillets of Veal, and Mutton with Anchovies.

To dress Chickens with Gravy.

TAKE as many Bards of Bacon as you have Chickens, and of the same Size; season them with Salt, Pepper, Parsley, Cives, and savoury Herbs, all shred together very fine; then loosen the Skin from the Chickens Breasts, and thrust one of these seasoned Slices of Bacon between the Skin and Breast of each; then bind them in with Packthread, then wrap them up in Bards of Bacon, put them on the Spit to roast them, when they are done, take off the Bards, dish them, and pour on them some Veal-Gravy, and serve them up in little Dishes.

Another Way.

YOU must take Pullets, Chickens, or Sweetbreads, Mushrooms, Oysters, Anchovies, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, and a little Thyme, Marjoram, Savoury, and a few Cives; mingle all these together with the Yolk of an Egg, then raise up the Skin of the Breasts of your Fowls, and stuff it; and stick it up again, and lard them, fill their Bellies with Oysters, and roast them; make strong Gravy Sauce: So you may do Pheasants, Turkeys, or what Fowl you please.

To broil Chickens.

SLIT them down the Back, and season them with Salt and Pepper, lay them on a very clear Fire, and at a great Distance, and let the Inside lie next the Fire, that the fleshy Side be not scorch'd nor discolour'd: when they are half done, you may turn them often, and baste them very often; strew on some Rasplings of a *French Roll*; that it may be crisp, it must be finely grated; shred Parsley and melted Butter is a good and ready Sauce; or you may take a large Handful of Sorrel, dip it in scalding Water, then drain it, and have ready Half a Pint of strong Broth or Gravy, a Shalot shred small, a little Thyme, a little Parsley, a Bit of burnt Butter to thicken it; lay the Sorrel in Heaps, and pour the Sauce over it: Garnish with slic'd Lemon.

Pull'd Chickens.

BOIL six Chickens near enough, then flea them, and pull the white Flesh all from the Bones, put it in a Stew-pan with Half a Pint of Cream, which must be first made scalding hot, the Gravy that runs from the Chickens, a few Spoonfuls of that Liquor they were boil'd in; to this add some raw Parsley shred fine, give them a Toss or two over the Fire, and dust a little Flour upon some Butter, and shake up with them. Chickens done this Way must be kill'd the Night before, and little more than half boil'd, and pull'd in Pieces as broad as your Finger, and Half as long; you may add a Spoonful of White Wine.

Chickens basted.

BOIL them in Water and Salt; then take Turnips, cut them in Slices, and after cut them like Lard an Inch long, but small, a good Quantity, putting them into a Stew-pan with a Pound of Butter, three or four Spoonfuls of strong Broth,

with a little Wine Vinegar, some Pepper and Ginger, Sugar and Salt; thus let them stew leisurely, with some Mace, about two Hours; being enough, put them on Sippets, running them over with Butter, Cream, and Yolks of Eggs beaten up together.

To farce Chickens Buillon blanc.

AFTER you have minc'd the White of their Breasts with fat Bacon boil'd, the Crumb of a *French Roll* boil'd in Milk, and a little Marrow, take the Yolk of one Egg boil'd hard, and the Yolk of another raw; mince all these together, and season them with Salt, Pepper, Nutmeg, and the Juice of Lemon; lay this up in your Chicken, and bake them: Of the Forc'd-meat you may make Patties to garnish your Chickens, but put neither Bread nor Eggs to your Forc'd-meat.

To dress Chickens the Barbary Way.

TRUSS them, break their Bones with a Rolling pin; farce the Bodies of them with a very high Farce, then boil them in Milk, but put them not in till it boils; season with high Seasoning and savoury Herbs: When they are enough, broil them on a Gridiron till they are brown, then serve them up with a Ramolade.

To boil Chickens and Asparagus.

TAKE some Chickens, force them with a good Forc'd-meat, and boil them white: Cut your Asparagus about an Inch long, parboil them in Water, into which put a little Butter and Flour; and, when it is parboil'd, drain it, then dissolve a little Butter and Salt gently in a Stew-pan, being careful that it does not become brown; then put a little minc'd Parsley and Cream, some Salt, Nutmeg, Pepper, and a Faggot of Fennel to the Asparagus; stew it over a gentle Fire, squeeze a Lemon over the Chickens, and pour over them the Asparagus (taking the Fennel away) with the Butter they were stew'd in.

A particular Manner of stewing Chickens or Rabbits.

GET two, three, or four Chickens, about the Bigness of a Partridge, and boil them till they are half done; then take them off, and cut them into little Pieces, separating the Joint bones one from another; let not the Meat be minc'd, but cut into great Slices, not so exactly, but more or less; the Breast-bones are not so proper to be put in: However, put the Meat, together with the other Bones (upon which there must

also be some Meat remaining) into a good Quantity of that Water or Broth wherein the Chickens were boil'd ; and set it over a Chafing-dish of Coa's, between two Dishes, that so it may stew on till it be fully enough ; but first season it with Salt and gross Pepper, and afterwards add Oil to it, more or less, according to the Goodness thereof : A little before you take the Meat from the Fire, put in such a Quantity of Juice of Lemons as may best agree with your Taste. This makes an excellent Dish of Meat, which is to be serv'd up in the Liquor ; and though, for a Need, it may be made with Butter instead of Oil, and with Vinegar instead of Lemon-juice, yet the other is incomparably better for such as have not an Aversion for Oil. The same Dish may be also made of Veal, or Partridge, or Rabbits ; and indeed the best of them all is Rabbits, if dress'd before *Michaelmas*, for afterwards they grow rank ; since though they are fatter, yet the Flesh is more hard and dry.

Chickens farced with Oysters.

L A R D them, then mince some sweet Herbs, Parsley, Truffles, Mushrooms, and Onions, with Oysters ; after being parboil'd, season it with Salt and Pepper, put to it the Yolk of an Egg and a Piece of Butter ; with this farce your Chickens, then tie them at both Ends and roast them ; when done, serve them up with a Ragoo, garnish with slic'd Lemon.

Chickens with Sellery.

B O I L them off white with a Piece of Ham, then boil off two Bunches of Sellery ; cut them two Inches along the white End, and lay them in a Stew-pan ; put in some Cream, Butter, and Salt ; stow them a little and thickish ; then lay your Chickens in your Dish, with your Sellery between. Garnish with slic'd Ham and Lemon.

Chickens Chiringrate.

C U T off their Feet, break the Breast-bone flat with a Rolling-pin, but take care you don't break the Skin ; flour them, fry them of a fine brown in Butter, then drain all the Fat out of the Pan, but leave the Chickens in ; lay a Pound of Gravy-beef cut very thin over your Chickens, and a Piece of Veal cut very thin, a little Mace, two or three Cloves, some whole Pepper, an Onion, a little Bundle of sweet Herbs, and a Piece of Carrot, and then pour in a Quart of boiling Water ; cover it close, let it stew for a Quarter of an Hour,

then take out the Chickens and keep them hot; let the Gravy boil till it is quite rich and good, then strain it off, and put it into your Pan again, with two Spoonfuls of Red Wine, and a few Mushrooms; put in your Chickens to heat, then take them up, lay them into your Dish, and pour your Sauce over them. Garnish with Lemon, and a few Slices of cold Ham warm'd in the Gravy.

You may fill your Chickens with Forc'd-meat, and lard them with Bacon, and add Truffles, Morels, and Sweetbreads cut small, but then it will be a very high Dish.

Chickens with Tongues, Cauliflowers, and Greens.

TAKE six Hogs Tongues, boil them, and skin them, six Chickens boil'd off white, one Cauliflower boil'd, and some Spinach; put your Cauliflower in the Middle of your Dish, your Chickens about it, and between, a Tongue with Heaps of Spinach round, and Slices of Bacon.

Chickens Royal.

LARD them, and force the Bellies, and pass them off; then stove them in good Gravy and Broth, Gold Colour: Make a Ragoo of Mushrooms, Morels, Truffles, and Cocks-combs, and when your Chickens are enough, dish them up, lay your Ragoo over, and garnish with Petty-patties and fry'd Sweetbreads.

Scotch Chickens.

CUT your Chickens in Quarters; singe them, and wash them well, and then put as much Water as will just cover them; put them on a gentle Fire, and when they boil skim them well, and put in some Salt, Mace, and Nutmeg, a Faggot of Thyme, Parsley, and a little Pepper; and when your Chickens are tender, chop half a Handful of Parsley, and put it in them; then beat up six Eggs, Yolks and Whites together; and as your Chickens boil up, put in your Eggs a-top, and so serve them all together, the Broth will be very clear.

To dress Chickens with Slices of Ham.

TAKE Chickens, and truss them, but don't blanch them; then cut a Slice of Ham for each Chicken, and season your Ham with Cives and Parsley shred small; then with your Finger loosen the Skins from your Chickens Breasts, and put the Slices of Ham between the Breast and Skin; then blanch them before the Fire, wrap them up in

Bards

Bards of Bacon, tie them about with Packthread, put them on the Spit, and roast them: When they are enough, take off your Bards, dish your Chickens, and pour on some Essence of Gammon of Bacon, and serve them up hot for the first Course.

To marinate Chickens.

TAKE Chickens, quarter them, and lay them for two or three Hours to marinate in Vinegar or Verjuice, and Juice of Lemon, Salt, Pepper, Cloves, Bay-leaves, and Cives; then make a Batter with Flour, White Wine or Water, the Yolks of Eggs, Salt, and melted Butter; beat all these well together, drain your Chickens, and dry them with a Cloth, dip them into it, and fry them in Hog's Lard; and, when they are well colour'd, dish them up in the Form of a Pyramid, and serve them up with fry'd Parsley and Slices of Lemon.

We sometimes drudge them with Flour instead of dipping them in Batter; but then the Hog's Lard must be very hot before you put them into the Pan.

To dress Chickens the Polish Way.

HAVING larded your Chickens with Half Bacon and Half Anchovies, season them with savoury Herbs and Spices; then take some blanched Bacon, the Chickens Livers, raw Spice, sweet Herbs, and the Yolks of three Eggs, hash them all very small, and make a Farce; then fill your Chickens, spit and roast them: When they are something better than half roasted, heat a Fire-shovel almost red hot, put thereon some Bards of Bacon, and baste the Chickens with it, but take care not to black them: When they are roasted, serve them up with a warm Ramolade.

To stew Chickens.

WHEN you have quarter'd your Chickens, put them into Wine and Water, but let there be more Wine than Water, stew them till they are tender; then add a good Quantity of Butter, a Bunch of sweet Herbs, and large Mace, and rasp in it a Manchet to thicken it; season it with Salt, Pepper, and Nutmeg, and put in some Parsley and Sage if you please; beat some Yolks of Eggs well with the Juice of a Lemon in the Sauce, and lay Marrow on the Top of your Chickens; garnish with Parsley and slic'd Lemon, and serve them up.

To fry Chickens.

TAKE four Chickens, and boil them almost enough ; then cut them in Pieces, and take the Juice of Spinach, and put it into the Yolks of eight Eggs, put to it some shred Parsley, and a grated Nutmeg ; your Stew-pan being hot with clarify'd Butter, dip in your Pieces of Chickens into the green Batter, and fry them gently on both Sides ; then put to them a Sauce of *Rhenish* Wine, beaten with three Yolks of Eggs, and Parsley boil'd and minc'd, with a Lemon cut in Dice ; keep them stirring till they boil ; then cut Sippets, and put the Pieces of Chickens upon it, and pour the Sauce over.

Ducklings à la Mode.

CUT them in Quarters, and lard one Half, and brown them off ; stowe them in Half a Pint of Claret, a Pint of Gravy, and two Shalots, one Anchovy, and a Faggot of Herbs ; stowe them tender, skim off the Fat, take out the Faggot, and squeeze in a Lemon ; shake it together ; the Sauce must be thick as Cream, so serve away to Table hot. Garnish with Lemon.

Stewed Ducks the Dutch Way.

YOU must truss two Ducks close without the Legs, and lard one ; season with Pepper and Salt, and fill the Bellies with small Onions ; then lay at the Bottom of your Stew-pan Half a Pound of Butter, and put in your Ducks, and cover them with slic'd Onions, then another Half Pound of Butter ; stowe this two Hours gently, keeping it cover'd all the while : When you find all discolour'd, and your Ducks tender, dish them, shaking a little Vinegar amongst them. Garnish with Lemon.

Duck or Teal with Horse-radish.

TRUSS them to boil, if two, lard one, and pass them off in brown Butter, then put to them a Pint of clear Broth, and two Plates of Horse-radish ; season with Salt, and stowe these together till tender ; then strain off your Horse-radish from your Ducks, and put in a good Piece of Butter ; you may scrape your Horse-radish very fine, which is the best Way ; then lay your Ducks in your Dish, and your Horse-radish all over, and garnish with scrap'd Horse-radish and slic'd Lemon, and serve away hot.

To dress a Wild Duck with Lemon-juice.

GET a Duck, half roast it, then take it off the Spit, and lay it in a Dish ; carve it, but leave the Joints hanging together : In all the Incisions put Salt, and beaten Pepper, and squeeze the Juice of Lemons ; turn it on the Breast, and press it hard with a Plate, put to it two or three Spoonfuls of Gravy, and set it a little to stew ; turn it again, and serve it hot in its own Gravy.

You may do it the same Way with Juice of Orange.

To stew a Duck wild or tame.

GET a Stew-pan, put at the Bottom of it Slices of Bacon and Beef ; add some Parsnips, Carrots, and Onions slic'd, and some Slices of Lemon, a few savoury Herbs, with Pepper, Salt, and Cloves ; then put in your Duck, cover it ; when it is stew'd enough, take up the Duck, and make a Ragoo of Lambs Sweetbreads, with Cocks-combs, Truffles, Mushrooms, and Artichoak Bottoms : Toss up all this in melted Butter, and pour on the Ducks.

Another Way.

HALF roast them, then put them into a Stew-pan ; put in a Pint of Claret, and a Pint of strong Broth, two Onions quarter'd, and a Bunch of sweet Herbs, with a little beaten Pepper ; stew them in a Pan cover'd, and when they are enough, garnish with fry'd Bacon.

Another Way.

TAKE your Ducks and season them with Salt, Pepper, and a few Cloves, a Shalot or two, with a Piece of Butter in the Belly of each of them ; put them in an earthen Pan that will just hold them ; then put Half a Pint of Claret, and as much strong Gravy, and Half a Pound of Butter under and over your Ducks, and Half a Pint of Water, a Bunch of sweet Herbs, some whole Cloves, then cover the Pan close ; let them stew two Hours and a Half, then strain the Liquor, and pour it over your Ducks ; serve them hot, and garnish with Lemon slic'd, and Raisings of Bread ; in this Manner you stew Easterlings, Widgeons, or Teal.

To boil wild Ducks.

DRAW and truss your wild Ducks, parboil them, and half roast them ; then carve them, and save their Gravy ; put the Gravy in a Stew-pan with Pepper, slic'd Ginger, Par-

sey, and a good Store of Onions, a Quart of Claret, Barberries, large Mace, and wash'd Currants; boil all these together, skim it clean, put in Butter and Sugar; dish your Ducks in the Sauce, and serve them up.

To boil a tame Duck.

PARBOIL the Duck, chop an Onion and a Handful of Parsley together; put them into a Stew-pan with strong Mutton-Broth, a Turnip cut and parboil'd till the Rankness is taken away, Endive, pick'd and wash'd, and Barberries: Then put in Half a Pound of Butter, and a little Verjuice: Boil all together, stirring it till it is enough; and serve it up with the Turnip, large Mace, Pepper, and a little Sugar.

To dress Ducks with Olives.

TAKE Ducks, and dress them *à la Braise*, or roast them; then tofs some Mushrooms up in a Stew-pan, and moisten them with Gravy, and bind it with a Cullis of Veal and Ham: Then stone some Olives, and put them into scalding Water, take them out, drain them, and put them into the Ragoo; give them a Boil, dish your Ducks, pour the Ragoo over them, and serve it up.

To dress Ducks with Sellery.

FIRST dress your Ducks *à la Braise*, then boil some Sellery in Water and Salt, putting it in when the Water boils; when it is a little more than half enough, take it out, drain it, tofs it up in a Stew-pan with some thin Cullis of Veal and Ham; and when it is enough, thicken it with a Bit of Butter, as big as a Walnut, work'd up with a little Flour; keep moving it over the Fire, put in a few Drops of Vinegar, dish your Ducks, put your Ragoo over them, and serve them up.

A Duck with Cardoons is dress'd the same Way; the Cardoons being done as we do Sellery.

To boil a Duck or Rabbit with Onions.

BOIL your Duck or Rabbit in a good deal of Water, be sure to skim your Water, for there will always rise a Scum, which if it boils down will discolour your Fowls, &c. They will take about half an Hour boiling; for Sauce, your Onions must be peel'd, and throw them into Water as you peel them, then cut them into thin Slices, boil them in Milk
and

and Water, and skim the Liquor. Half an Hour will boil them. Throw them into a clean Sieve to drain, put them into a Stew-pan, and chop them small; shake in a little Flour, put to them two or three Spoonfuls of Cream, a good Piece of Butter, stew all together over the Fire till they are thick and fine; lay the Duck or Rabbit in the Dish, and pour the Sauce all over. If a Rabbit, you must cut off the Head, and cut it in two, and lay it on each Side the Dish.

Or you may make this Sauce for Change: Take one large Onion, cut it small, Half a Handful of Parsley clean washed and pick'd, chop it small, a Lettuce cut small, a Quarter of a Pint of good Gravy, a good Piece of Butter roll'd in a little Flour; add a little Juice of Lemon, a little Pepper and Salt, let all stew together for half an Hour, then add two Spoonfuls of Red Wine; this Sauce is most proper for a Duck; lay your Duck in the Dish, and pour your Sauce over it.

To dress a Duck with Green Peas.

PUT a deep Stew-pan over the Fire, with a Piece of fresh Butter, singe your Duck and flour it, turn it in the Pan two or three Minutes, then pour out all the Fat, but let the Duck remain in the Pan; put to it Half a Pint of good Gravy, a Pint of Peas, two Lettuces cut small, a small Bundle of sweet Herbs, a little Pepper and Salt, cover them close, and let them stew for Half an Hour; and then give the Pan a Shake; when they are just done, grate in a little Nutmeg, and put in a very little beaten Mace, and thicken either with a Piece of Butter rolled in Flour, or the Yolk of an Egg, beat up with two or three Spoonfuls of Cream; shake it all together for three or four Minutes; take out the sweet Herbs, lay the Duck in the Dish, and pour the Sauce over it: You may garnish with boil'd Mint chopp'd, or let it alone.

To dress a Duck with Cucumbers.

TAKE three or four Cucumbers, pare them, take out the Seeds, cut them into little Pieces, lay them in Vinegar for two or three Hours before, with two large Onions peel'd and slic'd, then do your Duck as above; then take the Duck out, and put in the Cucumbers and Onions, first drain them in a Cloth, let them be a little brown, shake a little Flour over them. In the mean Time let your Duck be stewing in a Stewing-pan with Half a Pint of Gravy, for a Quarter of an Hour; then add to it the Cucumbers and Onions, with Pepper and Salt to your Palate, a good Piece of Butter rolled

in Flour, and two or three Spoonfuls of Red Wine; shake all together, and let it stew together for eight or ten Minutes, then take up the Duck, and pour the Sauce over it.

Or you may roast your Duck, and make this Sauce, and pour over it, but then a Quarter of a Pint of Gravy will be enough.

To dress a Duck à la Braise.

TAKE a Duck, lard it with little Pieces of Bacon, season it, inside and out, with Pepper and Salt, lay a Layer of Bacon, cut thin, in the Bottom of the Stew pan, and then a Layer of lean Beef cut thin; then lay on your Duck, with some Carrot, an Onion, a little Bundle of sweet Herbs, a Blade or two of Mace, and lay a thin Layer of Beef over the Duck, cover it close, and set it over a slow Fire for eight or ten Minutes; then take off the Cover, and shake in a little Flour, give the Pan a Shake, pour in a Pint of small Broth or boiling Water; give the Pan a Shake or two, cover it close again, and let it stew Half an Hour; then take off the Cover, take out the Duck, and keep it hot, let the Sauce boil till there is about a Quarter of a Pint or little better, then strain it, and put it into a Stew-pan again with a Glass of Red Wine; put in your Duck, shake the Pan, and let it stew four or five Minutes, then lay your Duck in the Dish, and pour the Sauce over it, and garnish with Lemon. If you love your Duck very high, you may fill it with the following Ingredients: Take a Veal Sweetbread cut in eight or ten Pieces, a few Truffles, some Oysters, a little sweet Herbs and Parsley chopp'd fine, a little Pepper, Salt, and beaten Mace; fill your Duck with the same Ingredients, tie both Ends tight, and dress as above; or you may fill it with Force-meat made thus: Take a little Piece of Veal, take all the Skin and Fat off, beat it in a Mortar with as much Sewet, and an equal Quantity of Crumbs of Bread, a few sweet Herbs, some Parsley chopp'd, a little Lemon-peel, Pepper, Salt, beaten Mace and Nutmeg, and mix it up with the Yolk of an Egg.

You may stew an Ox's Palate tender, and cut it into Pieces, with some Artichoke Bottoms cut in four, and rosb'd up in the Sauce; you may lard the Duck, or let it alone, just as you please.

To roast a Sea-Duck.

BASTE it as it is roasting with Butter and Salt, and make the Sauce for it with the Liver minc'd very small, and put into the Dripping, with Salt, Pepper, Nutmeg, Mushrooms, and Juice of Orange.

To dress Ducks with Oysters.

TAKE wild Ducks, truss them, make a Ragoo with Veal Sweetbreads, Mushrooms, Truffles, and Oysters, season'd with fine Herbs, Cives, and Parsley; when it is almost ready, farce the Ducks with it; tie them up well, and roast them; a little afterwards make a Mushroom Cullis, such as is usually made for Partridges, pour it upon them, and serve them up hot for a Side-dish.

Or thus.

DRESS your Ducks *à la Braise*; then toss up Mushrooms and Truffles in melted Bacon, and moisten them with Gravy; then bind it with a good Cullis of Veal and Ham; then put some Oysters into a Stew-pan, give them three or four Turns in their own Liquor over the Fire, clean them well, and put them into the Ragoo, and set it over the Fire again for a Moment or two, but let them not boil; lay your Duck in the Dish, pour your Ragoo upon it, and serve it up.

To dress a Duck with Succory.

GET a Duck, and dress it *à la Braise*; scald your Succory, squeeze out the Water, give it two or three Cuts with a knife, toss it up in a Stew-pan with Gravy, thicken it with some Cullis of Veal and Ham; dish your Duck, pour the Ragoo over it, and serve it up.

To boil Ducks after the French Manner.

LET the Ducks be larded, spitted, and half roasted; then draw them, and put them into a Stew-pan, as also a Quart of Claret Wine, some Chestnuts, first roasted and peel'd, a Pint of great Oysters, the Liquor strain'd, and the Beards taken off; three Onions minc'd very small, some Mace, a little beaten Ginger, and a little Thyme stripp'd: Then put in the Crust of a *French Roll* grated, to thicken it, and so dish it upon Sippets, with the Sauce pour'd over them: This may be diversify'd. If there be strong Broth, there need not be so much Wine put into it; and if there be no Oysters, or Chestnuts, you may put in Artichoke Bottoms, Turnips, Cauliflowers, Bacon in thin Slices, Sweetbreads, &c.

Ducks *à la Braise* with Turnips.

GET a Duck, and lard it with large Lardoons well seasoned; take a Stew-pan of a convenient Size, and garnish the Bottom of it with Bards of Bacon and Slices of Beef, to which add some Onions, Carrots, and Parsnips sliced, some Slices of Lemon, some savoury Herbs, Pepper, Salt, and Cloves; then put in your Duck, cover it in the same Manner as under it, and put Fire likewise under and over it. This is a Dish for the first Course, which is served in several Manners. When it is with Turnips, they are to be cut in Dice, or round them in the Shape of Olives; they must be tossed up in Hog's Lard, to give them a brown Colour; then set them to drain, and, after that, put them to simmer in good Gravy, and thicken them with a good Cullis. When the Duck is ready to be served up, drain it well, then lay it in the Dish, pour upon it a Ragoo of Turnips, and serve it hot. If you will be at the Charge of stewing it *à la Braise*; when you have larded your Duck, drudge it well with Flour, and toss it up in melted Bacon to brown it; then put it into a Pot and make a Brown, either with melted Bacon, or Butter and Flour, to which put some good Broth, and near a Pint of White Wine, seasoning the Whole with Salt, Pepper, Cloves, Onions, Slices of Lemon, Parsley, and savoury Herbs; so set the Duck to stew, and when it is done, serve it with the following Ragoo.

It is made either with Veal or Lambs Sweetbreads, with fat Livers, Cocks-combs, Mushrooms, Truffles, Asparagus-Tops, and Artichoke-Bottoms: Toss up all this in melted Bacon, moisten it with good Gravy, bind it with a Cullis of Veal and Ham; and when you have dressed up your Duck, pour the Ragoo upon it.

Ducks Tongues.

TAKE as many Ducks, or Geese Tongues, as you can get; fifty Tongues will fill up a small Dish. Blanch them, put them in a Stew-pan over some Slices of Bacon, with Onions cut in Slices, and some Sprigs of sweet Basil; season it with Salt, Pepper, and some Slices of Bacon, moisten it with a Spoonful of Broth; let it stew together. The Tongues being done, drain them, and put them in some Essence of Ham, or an *Italian* Sauce; put them, for a Minute, over the Fire to take a Relish. Being ready to serve, let your Tongues be relishing, and add the Juice of a Lemon; serve them up hot for a dainty Dish.

At another Time you may garnish them with Mushrooms, Truffles, Cocks-kidneys, and Cocks-combs,

To farce a Duck.

FARCE the Breast of your Duck with the Flesh of the Breast of a Capon, Beef-marrow minc'd small, and the Yolks of raw Eggs, season'd with Salt, Pepper, and a little Nutmeg; then stew the Duck *à la Braise*, and make a Ragoo of Sweetbreads of Veal, or Lamb, fat Livers, Cocks-combs, Truffles, Mushrooms, Artichok-Bottoms, and Asparagus-Tops; toss up all these in melted Bacon, moisten it with Gravy; thicken with a Cullis of Veal and Ham; pour this Ragoo upon it, and serve it up.

A Cullis of Ducks.

ROAST a Duck, and pound it in a Mortar, then cause some Gammon to be fry'd brown, and put them into a Pot with a Handful of Lentiles; season them with a Clove of Garlick, three or four Cloves, some Cives and Savoury; let them stew all together; when they have stew'd some Time, pound them with the Flesh of the Duck, and toss them up in a Stew-pan with melted Bacon; put in some Veal-Gravy to give it a pale Colour, and strain it for Use.

Geese larded and stewed.

HAVING truss'd your Geese close, lard one Side, put in the Bellies some Sage and Onion chopp'd small, roll'd up with Eggs, Crumbs of Bread, Pepper, Salt, and Butter; then pass them, and stow them gently in good Broth or Gravy till tender: Make a clean thick Lear, squeeze in an Orange, and serve hot.

Green Geese à la Daube.

LARD your Green Geese with large Lardoons, season with Salt, Pepper, Cloves, Nutmeg, Bay-leaf, Cives, Lemon-peel, and wrap them up in a Napkin; boil them in Broth and White Wine; when the Broth is pretty well wasted away, and you judge them to be enough, take them off, and set them to cool in the Liquor in which they are boil'd; then take them out, and serve them dry on a clean Napkin, and garnish with green Parsley: We sometimes boil with them some Slices of Veal and Bards of Bacon, to strengthen them and keep them white.

We dress Turkeys, Capons, Partridges, and other Fowls in the same Manner.

To boil a Goose with Cabbage or Sausages.

SALT your Goose two or three Days, then truss it to boil; cut Lardoons as big as the Top of your Finger, as much as will lard the Flesh of the Breast, and season your Lardoons with Pepper, Mace, and Salt. Afterwards, let all a boiling in Beef-broth, if you have any, or Water, seasoning your Liquor with a little Salt, Pepper grossly beaten, an Onion or two, a Bundle of Bay-leaves, Rosemary, and Thyme, ty'd all together: In the mean while, having prepar'd your Cabbage or Sausages boil'd very tender, squeeze all the Water from them, put them into a Stew-pan, with a little strong Broth or Claret Wine, and an Onion or two; season it with Pepper, Salt, and Mace, to your Taste; add six Anchovies dissolv'd, and let all stew a good while on the fire: Put in a Ladleful of thick Butter, with a little Vinegar, when your Goose is boil'd enough, lay your Cabbage on Sippets of Bread, the Goose on the Top of your Cabbage, and some of the Cabbage on the Top of your Goose.

To boil a Goose.

PUT it into a Pot with Water or strong Broth; let it boil, and skim it clean; then put in Salt, Pepper, three or four slic'd Onions, and three or four Cloves, some White Wine, Mace, Raisins, and Currants, a little grated Bread, and a Bundle of sweet Herbs: When it is done enough, dish it up on Sippets; slash it on the Breast, and garnish with Slices of Lemon and Barberries.

To fouse a Goose.

BONE your Goose, cut the Flesh square, lay it a steeping in White Wine, Salt, Pepper, Cloves and Mace, for twelve Hours; then take it out, and lay Pieces of Anchovies over it, and *Wisthalia* Ham minc'd small; then roll it up hard, and boil it in strong Broth, and a little White Wine, whole Pepper, and some Blades of Mace; put it in a Pan, let it stand in this Liquor till you use it: When you serve it, cut it in Half, and garnish the Dish with minc'd *Wistphalia* Ham.

To dry a Goose.

GET a fat Goose, take a Handful of common Salt, a Quarter of an Ounce of Salt-petre, a Quarter of a Pound of coarse Sugar, mix all together, and rub your Goose very well,

well, let it lie in this Pickle a Fortnight, turning and rubbing it every Day, then roll it in Bran, and hang it up in a Chimney where Wood-smoak is for a Week. If you have not that Conveniency send it to the Baker's, the Smoak of the Oven will dry it, or you may hang it in your own Chimney, not too near the Fire; when it is well dry'd, keep it in a dry Place; you may keep it two or three Months, or more: When you boil it, put it in a good deal of Water, and be sure to skim it well.

Note, You may boil Turnips, or Cabbage boil'd and stew'd in Butter, or Onion-sauce.

To dress a Goose with Onions or Cabbage.

SALT the Goose for a Week, then boil it; it will take an Hour; you may either make Onion-sauce, as we do for Ducks, or Cabbage boil'd, chopp'd, and stew'd in Butter with a little Pepper and Salt; lay the Goose in the Dish, and pour the Sauce over it. It eats very good with either.

Geese à la Mode.

TAKE two Geese, and raise their Skins on the Breasts, and making a Stuffing of Pullet, Chicken, or Veal Sweetbreads, Mushrooms, Anchovies, Oysters, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, Thyme, Marjoram, and a Clove of Garlick, mingle all these with the Yolk of an Egg; put a little under the Skin on the Breasts, and some in their Bellies. Lard your Geese with Lemon and Thyme, then put as much Butter in your Stew-pan as will brown them on both Sides; then put them in the butter with strong Gravy, season'd very high; and when they are stew'd enough, take them out; thicken the Sauce with Butter roll'd up in Flour, and the Yolks of Eggs, with Half a Pint of Claret, and let them boil to be thick; then fry Oysters and Force-meat Balls, and crisp'd Sippets to lay round your Dish, and serve it. Garnish with grated Bread and Flowers round your Dish.

Another Way.

TAKE a large fine Goose, pick it clean, skin it, and cut it down the Back, bone it nicely, take the Fat off, then take a dry'd Tongue, boil it, and peel it: Take a Fowl, and do it in the same Manner as the Goose, season it with Pepper, Salt, and beaten Mace, roll it round the Tongue, season the Goose with the same, put the Tongue and Fowl,

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in the Goose, and sew the Goose up again in the same Form it was before ; put it into a Stew-pan, put to it two Quarts of Beef-Gravy, a Bundle of sweet Herbs, and an Onion ; put some Slices of Hain, or Bacon, between the Fowl and Goose, cover it close, and let it stew an Hour over a good Fire : When it begins to boil, let it do very softly, then take up your Goose, and skim off all the Fat, strain it, put in it a Glass of Red Wine, two Spoonfuls of Catchup, a Veal Sweet-bread cut small, some Truffles, Morels, and Mushrooms, a Piece of Butter roll'd in Flour, and some Pepper and Salt, if wanted ; put in the Goose again, cover it close, and let it stew half an Hour longer, then take it up, and pour the Ragoo over it. Garnish with Lemon.

You must mind to save the Bones of the Goose and Fowl, and put them into the Gravy when it is first set on, and it will be better if you roll some Beef-marrow between the Tongue and Fowl, and between the Fowl and Goose, it will make them mellow, and eat fine. You may add six or seven Yolks of hard Eggs whole in the Dish ; they are a pretty Addition.

To boil Gibblets.

PICK and scald your Gibblets clean, boil them in Water and Salt, with two or three Blades of Mace, and serve them up on Sippets, with melted Butter, scalded Grapes, or Gooseberries, Barberries, and slic'd Lemon.

To stew Gibblets.

LET them be scalded and pick'd, break the two Pinion-bones in two, cut the Head in two, and cut off the Nostrils ; cut the Liver in two, the Gizzard in four, the Neck in two ; slip off the Skin of the Neck, and make a Pudding with two hard Eggs chopp'd fine, the Crumb of a *French Roll* steep'd in hot Milk two or three Hours ; then mix it with the hard Egg, a little Nutmeg, Pepper, Salt, and a little Sage chopp'd fine, a very little melted Butter, stir it together, tie one End of the Skin, and fill it with the Ingredients, tie the other End tight, and put all together into a Stew-pan, with a Quart of good Mutton-Broth, a Bundle of sweet Herbs, an Onion, some whole Pepper, Mace, two or three Cloves ty'd up loose in a Muslin Rag, a very little Piece of Lemon peel ; cover them close, and let them stew till quite tender ; then take a small *French Roll* toasted brown on all Sides, and put it into the Stew pan, give it a Shake, and let it stew till there is just Gravy enough to eat with them ; then take out the
Onion,

Onion, sweet Herbs, and Spice ; lay the Roll in the Middle, the Gibblets round, the Pudding cut into Slices and lay round, then pour the Sauce over all.

Another Way.

TAKE the Gibblets clean pick'd and wash'd, the Feet skinn'd, and Bill cut off, the Head cut in two, the Pinion bones broke into two, the Liver cut in two, the Gizzard cut into four, the Pipe pull'd out of the Neck, and the Neck cut in two ; put them into a Pipkin with Half a Pint of Water, some whole Pepper, Black and White, a Blade of Mace, a little Sprig of Thyme, a small Onion, a little Crust of Bread, cover them close, and set them on a very slow Fire. Wood Embers is best. Let them stew till they are quite tender ; then take out the Herbs and Onion, and pour them into a little Dish. Season them with Salt.

Another Way.

WHEN you have parboil'd your Gibblets, then toss them up in a Stew-pan, as a Fricassee of Chickens ; then set them over a gentle Fire in a Stew-pan, with good strong Broth ; cover it close, and let them stew till Half the Broth is consum'd ; in the mean Time set a Couple of *French* Rolls to simmer in strong Broth, and place them in the Middle of the Dish, lay your Gibblets round and upon them ; pour Mutton-Gravy upon them, and serve them up hot.

To roast Pigeons.

FILL them with Parsley clean wash'd and chopp'd, Pepper and Salt roll'd in Butter ; fill the Bellies, tie the Neck-end close, so that nothing can run out ; put a Skewer through the Legs, and have a little Iron on Purpose, with six Hooks to it, on each Hook hang a Pigeon, fasten one End of a String to the Chimney, and the other End to the Iron (this is what we call the poor Man's Spit) flour them, and baste them with Butter, turn them gently for fear of hitting the Bars, they will roast nicely, and be full of Gravy : Take care that you do not lose any of the Liquor ; you may melt a very little Butter and put into the Dish ; your Pigeons ought to be quite fresh, and not too much done ; this is by much the best Way of doing them, for then they will swim in their own Gravy, and a very little melted Butter will do.

When you roast them on a Spit all the Gravy runs out, or if you stuff them, and broil them whole, you cannot save the

Gravy

Gravy so well, tho' they will be very good with Parsley and Butter in the Dish, or split and broil'd with Pepper and Salt.

To boil Pigeons.

BOIL them by themselves for fifteen Minutes, then boil a handsome square Piece of Bacon and lay in the Middle; stew some Spinach to lay round, and lay the Pigeons on the Spinach. Garnish your Dish with Parsley laid in a Plate before the Fire to crisp. Or you may lay one Pigeon in the Middle, and the rest round, and the Spinach between each Pigeon, and a Slice of Bacon on each Pigeon. Garnish with Slices of Bacon, and melted Butter in a Cup.

To à la Daube Pigeons.

TAKE a large Stew-pan, lay a Layer of Bacon, then a Layer of Veal, a Layer of coarse Beef, and another little Layer of Veal, about a Pound of Veal, and a Pound of Beef cut very thin; a Piece of Carrot, a Bundle of sweet Herbs, an Onion, some Black and White Pepper, a Blade or two of Mace, four or five Cloves, a little Crust of Bread toasted very brown; cover the Stew-pan close, set it over a slow Fire for five or six Minutes, shake in it a little Flour; then pour in a Quart of boiling Water, shake it round, cover it close, and let it stew till the Gravy is quite rich and good, then strain it off, and skim off all the Fat. In the mean Time stuff the Bellies of the Pigeons with Force-meat made thus: Take a Pound of Veal, a Pound of Beef-sweet, beat both in a Mortar fine, an equal Quantity of Crumbs of Bread, some Pepper, Salt, Nutmeg, beaten Mace, a little Lemon-peel cut small, some Parsley cut small, and a very little Thyme stripp'd. mix all together with the Yolk of an Egg, fill the Pigeons, and flat the Breast down, flour them, and fry them in fresh Butter a little brown; then pour all the Fat clean out of the Pan, and put to the Pigeons the Gravy, cover them close, and let them stew a Quarter of an Hour, or till you think they are quite enough; then take them up, lay them in a Dish, and pour in your Sauce on each Pigeon, lay a Bay-leaf, and on the Leaf a Slice of Bacon. You may garnish with a Lemon notch'd, or let it alone.

Note. You may leave out the Stuffing, they will be very rich and good without it, and it is the best Way of dressing them for a fine made Dish.

Pigeons *au Pair*.

MAKE a good Force-meat as before, cut off the Feet quite, stuff them in the Shape of a Pear, roll them in the Yolk of an Egg, and then in Crumbs of Bread, stick the Leg at the Top, and butter a Dish to lay them in; then send them to an Oven to bake, but don't let them touch each other; when they are enough, lay them in a Dish, and pour good Gravy thicken'd with the Yolk of an Egg, or Butter roll'd in Flour; don't pour your Gravy over the Pigeons. You may garnish with Lemon. It is a pretty genteel Dish: Or, for Change, lay one Pigeon in the Middle, the rest round, and stew'd Spinach between; poach'd Eggs on the Spinach. Garnish with notch'd Lemon and Orange cut into Quarters, and have melted Butter in Basons.

Pigeons *stewed*.

TAKE a small Cabbage Lettuce, just cut out the Heart, and make a Force meat as before, only chop the Heart of the Cabbage and mix with it; fill up the Place you took out, and tie it across with a Packthread; fry it of a light Brown in fresh Butter, pour out all the Fat, lay the Pigeons round, flat them with your Hand, season them a little with Pepper, Salt, and beaten Mace (take great Care not to put too much Salt) pour in Half a Pint of White Wine, cover it close, and let it stew about five or six Minutes; then put in Half a Pint of good Gravy, cover them close, and let them stew Half an Hour. Take a good Piece of Butter roll'd in Flour, shake it in; when it is fine and thick take it up, untie it, lay the Lettuce in the Middle, and the Pigeons round; squeeze in a little Lemon-juice, and pour the Sauce all over them. Stew a little Lettuce, and cut it into Pieces for Garnish, with pickled red Cabbage.

Note. Or for Change you may stuff your Pigeons with the same Force-meat, and cut two Cabbage Lettuces into Quarters, and stew as above; so lay the Lettuces between each Pigeon, and one in the Middle, with Lettuce round it, and pour the Sauce all over them.

Pigeons *fartout*.

FORCE your Pigeons as above, then lay a Slice of Bacon on the Breast, and a Slice of Veal beat with the Back of a Knife, and season'd with Mace, Pepper, and Salt, tie

tie it on with a small Packthread. or two little fine Skewers is better; spit them on a fine Bird-spit, roast them, and baste with a Piece of Butter, then with the Yolk of an Egg, and then baste them with Crumbs of Bread, a little Nutmeg and sweet Herbs; when enough, lay them in your Dish, have good Gravy ready, with Truffles, Morels, and Mushrooms, to pour into your Dish. Garnish with Lemon.

Pigeons à la Crepeaudine.

WHEN you have pick'd and gutted your Pigeons, truss the with their Legs within their Bodies: then cut up the Breast, and throw the same over their Heads, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, some Parsley, green Onions, Pepper Salt, and sweet Herbs; put all over the Fire to make it have a Taste; then strew them with fine Crumbs of Bread, and let them be broil'd, and serve them up with Gravy, a Shalot cut small, or green Onions, and the Juice of a Lemon over them, and serve them up hot for an Entry.

Pigeons en Compôte.

FIRST pull and draw your Pigeons, truss them handsomely, the Legs in the Bodies, and parboil them; then lard them with large Lardoons, season'd with Salt, Herbs, Pepper, Spices, minc'd Cives and Parsley, and stew them *à la Braise*. While they are a stewing, make a Ragoo of Cocks-combs, Fowls Livers, Truffles, and Mushrooms, tossing them up in a little melted Bacon, then moisten your Ragoo with Gravy, set it to simmer over a gentle Fire, take off the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pigeons, and drain them, then put them into the Ragoo, and let them simmer in it to give them the Taste of it: Lay them in a Dish, pour the Ragoo upon them, and serve them for the first Course.

Pigeons en Compôte, with white Sauce.

LET your Pigeons be drawn, pick'd, scalded, and flea'd; then put them into a Stew-pan with a little melted Bacon, Veal Sweetbreads, Cocks-combs, Mushrooms, Truffles, Morels, Pepper, and Salt; after they have stew'd a little put in a Pint of thin Gravy, a Bundle of sweet Herbs, an Onion, and a Blade or two of Mace; cover them close, let them stew Half an Hour, then take out the Herbs and Onion, then beat up the Yolks of two or three Eggs, and some chopp'd Parsley.

Parsley, in a Quarter of a Pint of Cream, and a little Nutmeg; mix all together, stir it one Way till thick; lay the Pigeons in the Dish, and the Sauce all over. Garnish with Lemon.

A Pupton of Pigeons.

TAKE savoury Force-meat roll'd out like Paste, put it in a buttered Dish, lay a Layer of very thin Bacon, squab Pigeons sliced, a Sweetbread, Asparagus-Tops, Mushrooms, Cocks-combs, a Palate boiled tender, and cut into Pieces, and the Yolks of hard Eggs; make another Force-meat, and lay over like a Pye; bake it, and when enough, turn it into a Dish, and pour Gravy in it.

Pigeons boiled with Rice.

TAKE six Pigeons, stuff their Bellies with Parsley, Pepper and Salt roll'd in a very little Piece of Butter; put them into a Quart of Mutton Broth, with a little beaten Mace, a Bundle of sweet Herbs, and an Onion; cover them close, and let them boil a full Quarter of an Hour; then take out the Onion and sweet Herbs, and take a good Piece of Butter rolled in Flour; put it in, and give it a Shake, season it with Salt, if it wants it; then have ready Half a Pound of Rice boiled tender in Milk; when it begins to be thick, (but take great Care it don't burnt too) take the Yolks of two or three Eggs, beat up with two or three Spoonfuls of Cream and a little Nutmeg; stir it together till it is quite thick; then take up the Pigeons, and lay them in a Dish; pour the Gravy to the Rice; stir all together, and pour over the Pigeons. Garnish with hard Eggs cut into Quarters.

Pigeons transmogrified.

TAKE your Pigeons, season them with Pepper and Salt, take a large Piece of Butter, make a Puff-paste, and roll each Pigeon in a Piece of Paste; tie them in a Cloth, so that the Paste don't break; boil them in a good deal of Water. They will take an Hour and Half boiling; untie them carefully that they don't break; lay them in the Dish, and you may pour a little good Gravy in the Dish. They will eat exceeding good and nice, and will yield Sauce enough of a very agreeable Relish.

Pigeons Fricandoes.

AFTER having truss'd your Pigeons, with their Legs in their Bodies, divide them in two, and lard them with Bacon ; then lay them in a Stew-pan with the larded Side downwards, and two whole Leeks cut small, a Couple of Ladlefuls of Mutton-Broth, or Veal-Gravy ; cover them close over a slow Fire, and when they are enough, make your Fire very brisk, to waste away what Liquor remains ; when they are of a fine Brown take them up, and pour out all the Fat that is left in the Pan ; then pour in some good Broth or Veal Gravy to loosen what sticks to the Pan, and a little Pepper ; stir it about for two or three Minutes, and pour it over the Pigeons. This is a pretty little Side-dish.

To roast Pigeons with a Farce.

MAKE a Farce with the Livers minc'd small, as much sweet Sewet or Marrow, grated Bread, and hard Egg, an equal Quantity of each ; season with beaten Mace, Nutmeg, a little Pepper, Salt, and a little sweet Herbs ; mix all these together with the Yolk of an Egg, then cut the Skin of your Pigeon between the Legs and the Body, and very carefully with your Fingers raise the Skin from the Flesh, but take care you don't break it ; then force them with this Farce between the Skin and the Flesh ; then truss the Legs close to keep it in ; spit them and roast them, drudge them with a little Flour, and baste them with a Piece of Butter ; save the Gravy which runs from them, and mix it up with a little Red Wine, a little of the Farce-meat, and some Nutmeg ; let it boil, then thicken it with a Piece of Butter roll'd in Flour, and the Yolk of an Egg beat up, and some minc'd Lemon ; when enough, lay the Pigeons in the Dish, and pour in the Sauce. Garnish with Lemon.

To dress Pigeons à Soleil.

FIRST stew your Pigeons in a very little Gravy till enough, and take different Sorts of Flesh, according to your Fancy, &c. both of Butchers Meat and Fowl ; chop it small, season it with beaten Mace, Cloves, Pepper, and Salt, and beat it in a Mortar till it is like Paste ; roll your Pigeons in it, then roll them in the Yolk of an Egg ; shake Flour and Crumbs of Bread thick all over ; have ready some Beef-Dripping or Hog's-Lard boiling ; fry them brown, and lay them in your Dish. Garnish with fry'd Parsley.

Pigeons in a Hole.

TAKE your Pigeons, season them with beaten Mace, Pepper, and Salt; put a little Piece of Butter in the Belly, lay them in a Dish, and pour a light Batter all over them, made with a Quart of Milk and Eggs, and four or five Spoonfuls of Flour; bake it, and send it to Table. It is a good Dish.

Pigeons in Pimlico.

TAKE the Livers, with some Fat and Lean of Ham or Bacon, Mushrooms, Truffles, Parsley, and sweet Herbs; season with beaten Mace, Pepper, and Salt; beat all this together with two raw Eggs, put it into the Bellies, roll them in a thin Slice of Veal, over that a thin Slice of Bacon; wrap them up in white Paper, spit them on a small Spit, and roast them: In the mean Time, make for them a Ragoo of Truffles and Mushrooms chopp'd small, with Parsley cut small; put to it Half a Pint of good Veal Gravy, thicken'd with a Piece of Butter roll'd in Flour; an Hour will do your Pigeons; baste them: When enough, lay them in your Dish, take off the Paper, and pour your Sauce over them. Garnish with Patties made thus: Take Veal and cold Ham, Beef-sweet, an equal Quantity, some Mushrooms, sweet Herbs, and Spice; chop them small, set them on the Fire, and moisten with Milk or Cream; then make a little Puff-paste, roll, and make little Patties about an Inch deep, and two Inches long; fill them with the above Ingredients, cover them close, and bake them; lay six of them round a Dish. This makes a fine Dish for a first Course.

To jugg Pigeons.

PULL, crop, and draw Pigeons, but don't wash them; save the Livers, and put them in scalding Water, and set them on the Fire for a Minute or two; then take them out, and mince them small, and bruise them with the Back of a Spoon; mix with them a little Pepper, Salt, grated Nutmeg, and Lemon-peel shred very fine, chopp'd Parsley, and two Yolks of Eggs very hard; bruise them as you would do the Liver, and put as much Sewet as Li er shaved exceeding fine, and as much grated Bread; work these together with raw Eggs, and roll it in fresh Butter; put a Piece into the Crops and Bellies, and sew up the Necks and Vent; then dip your Pigeons in Water, and season them with Pepper and Salt as
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for a Pie ; then put in your Jugg, with a Piece of Sellery, stop them close, and set them in a Kettle of cold Water ; first cover them close, and lay a Tile on the Top of the Jugg, and let it boil three Hours ; then take them out of the Jugg, and lay them in a Dish, take out the Sellery, and put in a Piece of Butter, rolled in Flour ; shake it about till it is thick, and pour it on your Pigeons. Garnish with Lemon.

To stew Pigeons.

SEASON your Pigeons with Pepper, Salt, Cloves, Mace, and some sweet Herbs ; wrap this Seasoning up in a Piece of Butter, and put in their Bellies ; then tie up the Neck and Vent, and half roast them ; then put them into a Stew-pan, with a Quart of good Gravy, a little White Wine, some pickled Mushrooms, a few Pepper-corns, three or four Blades of Mace, a Bit of Lemon peel, a Bunch of sweet Herbs, a Bit of Onion, and some Oysters pickled ; let them stew till they are enough, then thicken it up with Butter and Yolks of Eggs. Garnish with Lemon.

Do Ducks the same Way. You may put Force-meat into their Bellies, or into both.

Another Way.

STUFF them with Forc'd-meat, then fry them in Butter till they are brown, then drain the Butter from them, and put boiling Water to them, with Gravy-Beef, and Seasoning, and let them stew over a slow Fire ; when they are tender, strain off the Liquor, and thicken it with the Yolk of an Egg, and put to it a little Walnut-pickle : Garnish with Lemon, and thin Slices of Bacon.

Another Way.

TAKE six Pigeons, with four butter'd Eggs, some grated Bread, with some Salt, Nutmeg and Pepper, a little Mace, and some sweet Herbs ; mix this all together, and put it in the Bellies of the Pigeons ; sew them up Top and Bottom ; stew them in strong Broth, with Half a Pint of White Wine ; then put a little Bundle of sweet Herbs, and a Bit of Lemon-peel and an Onion : When they are almost done, put in some Artichoak-Bottoms boil'd and fry'd in brown Butter, or Asparagus-Tops boiled ; thicken up the Liquor with the Stuffing out of the Pigeons,

Pigeons, and a Bit of Butter rolled in Flour ; strain the Sauce ; garnish the Dish with sliced Lemon and thin Bits of Bacon toasted before the Fire.

Another Way.

MELT a good Quantity of Butter, mingle it with Parsley, Sorrel, and Spinach, chopped small, which you must stew in some Butter ; and, when it is cold, put it into some of their Caws with a Bay-leaf ; save some of it for Sauce : Then stew the Pigeons in as much strong Gravy as will cover them, with some Cloves, Mace, Salt, Pepper, and Winter savoury, a little Lemon-peel, a Shalot or two ; then brown some Butter and put in ; and when they are stewed enough, put in a little Bit of Butter rolled up in Flour, and the Yolk of an Egg, with some of the Herbs you left out ; shake it up all together, and serve away hot.

Another Way.

GET young Pigeons and parboil them ; then chop some raw Bacon very small, with a little Parsley, a little sweet Marjoram, or sweet Basil, and a small Onion ; season this with Salt and Pepper, and fill the Bodies of the Pigeons with it. When this is done, stew the Pigeons in Gravy, or strong Broth, with an Onion stuck with Cloves, a little Verjuice and Salt ; when they are enough, take them out of the Liquor, and dip them in Eggs that have been well beaten ; and, after that, roll them in grated Bread, that they may be covered with it. Then make some Lard very hot, and fry them in it till they are brown, and serve them up with some of the Liquor they were stew'd in, and fry'd Parsley.

Another Way.

TAKE six Pigeons, and take out the Livers, Gizzards, and Hearts, then cut the Pinions at the first Joint, and stew your Pigeons gently, putting Pepper and Salt into the Bellies ; then cut a Quarter of a Pound of Bacon in thin Slices, and put it into a Stew-pan, and fry it crisp, then take it out, and set it before the Fire ; then flour the Pigeons very well, and fry them in the Bacon Liquor till they are brown, adding to it a Bit of Butter ; then take out your Pigeons and wipe your Pan, and stew them in their first Liquor, adding to

it some good Gravy, till they are quite tender ; then take Sellery, and boil it tender, and drain it out of the Water, and after you have cut it into Bits, let it stew with your Pigeons ; and, when it has stew'd enough, roll up some Butter in Flour, and make it of a good Thickness, and dish your Pigeons, and garnish with the Bacon and slic'd Lemon. Some put in *French Beans* instead of Sellery.

Pigeons à la Braise.

PICK, gut, and truss large Pigeons, lard them with thick Bacon well season'd ; then take a Stew-pan, and garnish it with Slices of Bacon, Veal, and Onions ; place in it your Pigeons, and season them with Pepper, Salt, fine Spices, and sweet Herbs, and cover them under and over, and let them stew ; being stewed, let them drain : Keep your Ragoo ready made with Sweetbreads of Veal, Truffles, and Champignons ; your Sweetbreads of Veal being blanched, put them into the Stew-pan, together with your Truffles and Champignons, adding to them a Ladleful of Gravy, and a little Cullis, and let it stew. All being done, and of a good Taste, dish up your Pigeons, pour your Ragoo over them, and serve them up hot for an Entry.

To dress Pigeons with sweet Basil.

YOUR Pigeons being well scalded, slit them a little on the Back ; then make a small Farce of raw Bacon, minced small, with sweet Basil and Chibbol well seasoned ; put this into the Slit in your Pigeons, and put them into a Stew-pan with good Broth, a little Salt, Verjuice, and an Onion stuck with Cloves ; then take them out, roll them in beaten Eggs, drudge them well with grated Bread, fry them brown in hot Lard, then fry them again with Parsley, with which you must garnish them ; when you serve them up, they will serve for a Side-dish.

To fry Pigeons.

BLANCH them, then cut them in two, beat them flat, and put them in a Stew-pan with Onions, Parsley, Pepper, Salt, Cloves, Basil, a Piece of Butter, a Ladleful of Broth, or the Liquor they were blanched in, and some Vinegar ; all these having stewed a little while, take them out and dip them in Whites of Eggs, and then in Flour, and fry them

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immediately ; dish them handsomely, and pour over them the Liquor they were stewed in, after being strained. Garnish with fry'd Parsley.

Pigeons au Gratin.

TAKE young Pigeons picked dry, blanch them over a Charcoal Fire, then pick them very clean ; and when they are well picked, split them in the Back ; then take the Livers, which you mince with scraped Bacon, Parsley, green Onions, Champignons, and Truffles, seasoned with Pepper, Salt, fine Spice, and sweet Herbs ; but all moderately : Then put in a Dish Slices of Bacon, of Veal, and of Ham ; after that place in it your Pigeons, and your Forced-meat, mentioned before, in their Bellies ; and lay over each Pigeon a small Slice of Ham and Veal : There is no need to put Seasoning, by reason of the Ham : Cover them with another Dish, Half as small again as the other, and take a white Napkin moisten'd, which put all round the Dish, to hinder it from taking Vent ; then put it a stewing over a small Stove ; it being done, dish it up with Essence of Ham in another Dish, and serve it up hot for a small Entry, or *Hors d' Oeuvre*.

Another Way of dressing Pigeons au Gratin.

GET some Pigeons as above, pick and order them very clean ; put some Slices of Bacon and Veal in a Stew-pan ; also some Slices of Ham and Onions ; then place in your Pigeons : Make a small Seasoning with Parsley, scraped Bacon, green Onions, Salt, sweet Herbs, some fat Liver, Champignons, and Truffles ; the Whole being well minced together, put it in the Bellies of your Pigeons, and let the Seasoning be as it should, but take care not to make it too salt ; then cover it with a Layer of Veal and Slices of Bacon ; and when they are done, make a little Cullis of Partridges, which you must put into your Dish about the Breadth of two Fingers deep ; then put your Pigeons into it, and so put your Dish upon a Stove, to make them stick to the Bottom of it ; keep the Border of your Dish clean ; then put in it a little Essence of Ham, or else an *Italian Sauce*, and serve up hot.

To broil Pigeons whole.

SEASON and stuff them with the same Stuffing as jugg'd Pigeons ; broil them, or put them in an Oven ; when they are enough, take the Gravy from them, and take off the Fat ; then put to the Gravy two or three Spoonfuls of

Water, a little boil'd Parsley shred; then thicken your Sauce. Garnish your Dish with crisp Parsley.

Another Way.

SLIT them down the Back, sprinkle them with Salt and Pepper, lay them on the Gridiron, broil them gently, turning them often; baste them with Red Wine; make a Sauce of fresh Butter, a Shalot, and the Juice of Lemons, and so serve them up hot.

To dress Pigeons with Fennel.

AFTER having Pigeons of the best Sort, truss them, and only singe them before the Fire; then take their Livers, with some Bacon, Cives, Parsley, and Fennel, and mince them small; season them with Salt, Pepper, and Nutmeg; stuff the Bodies of your Pigeons with this Farce, and roast them, and serve them up to Table with a good Ragoo pour'd over them.

To boil Pigeons with Capers and Samphire.

AFTER your Pigeons are truss'd, put them into a Stew-pan with some Broth, or for Want of it, warm Water, White Wine, and a Bundle of sweet Herbs; when stew'd enough, take them out; then take some of the Liquor, and put into a Stew-pan, with some minced Capers and Lemons sliced, and a Piece of Butter; let all stew together a little while, and pour over them; then lay upon them some thin Slices of Bacon fry'd crisp, and some Samphire washed from the Salt, and Slices of Lemon; garnish the Dish with the same.

Another Way.

WHEN you have drawn, and truss'd them up, break the Breast-bone, and lay them in Milk and Water to make them white; tie them in a Cloth, and boil them in Milk and Water: When you dish them up, put to them a white fricasey Sauce, only adding a few shred Mushrooms. Garnish with crisp Parsley and fry'd Sippets.

To dress Pigeons à la Saingaraz.

ROAST them, but first lard them; in the mean Time, cut Slices of Gammon of Bacon, beat them well, put them in a Stew-pan, toss them up with melted Bacon and a little Flour; put in some good Gravy without Salt, and a
Faggots

Faggot of sweet Herbs : When these have simmer'd a-while, put in a little Vinegar, and some good Cullis to bind it ; quarter your Pigeons, dish them, take the Fat off, lay the Slices of Bacon on the Pigeons, pour the Sauce upon them, and serve them.

A Bisque of Pigeons.

PAR BOIL them, then put them into strong Broth, and let them stew ; make for them a Ragoo, with Gravy, Artichoke-Bottoms, Potatoes, and Onions, season with savoury Seasoning, Lemon-juice, and dry'd Lemon, and Bacon cut as for Larding, Mushrooms, Truffles, and Morels ; pour the Broth the Pigeons were stewed in into a Dish, having put carved and dry'd Sippets at the Bottom, then place the Pigeons, and pour over them the Ragoo, with a Pint of hot Cream ; garnish with scalded Parsley, Beet-roots, and Lemon.

To dress Pigeons à la Sainte Menebout.

FIRST get large Pigeons, then truss them, divide them into two, and lard them with large Lardoons of Bacon well season'd ; cut Slices of Bacon, and also of Veal, or Beef ; season them with Salt, Pepper, Spices, sweet Herbs, Cives, and Parsley, shred small, and lay your Slices of Bacon over the Bottom of a Stew-pan, lay Slices of Veal upon them, and some Onions and Carrots sliced. Then lay in your Pigeons, lay on them the same Seasoning that you did under them ; lay Slices of Veal over your Seasoning, and Slices of Bacon over your Veal. Cover your Stew-pan close, and set them to stew *à la Braise*, (*i. e.*) with Fire both over them and under them : When they are about half stew'd, moisten them with a Pint of Milk, and a Couple of Spoonfuls of good Broth, and let them stew till they are enough ; then take them off the Fire, set them by till they are cold, letting them stand in their own Liquor ; then take them up, and drain them, then dip them in beaten Eggs, and drudge them well with Crumbs of Bread, and fry them brown in Hog's Lard, and serve them up hot.

If you would have them broil'd, then dip them in the Fat in which they were stewed, and drudge them well with grated Bread, and lay them on a Gridiron, and broil them, and serve them up with a Ramolade made of Oil, Salt, Pepper, Anchovies, and a little Mustard mingled well together, with a little Cives and Parsley, shred small, and the Juice of a Lemon.

You may serve them up cold without being either fry'd or broil'd, in Plates or little Dishes.

To dress Pigeons à la Tartare, with cold Sauce.

WHEN you have singed your Pigeons, and trufs'd them as for boiling, flat them with a Cleaver as thin as you can, without breaking the Skin on the Backs or Breasts; then season them pretty well with Salt, Pepper, and Cloves, dip them in melted Butter, and drudge them well with grated Bread, then lay them on a Gridiron, turn them often: If your Fire be not very clear, you may lay them on a Sheet of Paper well buttered, to keep them from being smoaked. While they are boiling, prepare your Sauce thus: Take a Piece of Onion, or a Shalot, an Anchovy, and a Couple of Spoonfuls of Pickles, and mince them very small, every one by themselves; as also a Spoonful of Parsley minced. Then add a little Salt, a little Pepper, five or six Spoonfuls of Oil, a Spoonful of Water, and the Juice of one Lemon. Mix all these well together; and when you are going to serve, put in a Spoonful of Mustard; pour this Sauce cold into the Dish; your Pigeons being broil'd enough, lay them on the Top of it, and serve it for a first Course.

To dress Pigeons with Truffles.

LOLOSEN the Skin of their Breasts; then mince your Pigeons Livers with some Lean of Ham or Bacon, and some Fat, Mushrooms and Truffles, Cives and Parsley, and sweet Herbs; season with Pepper and Spices, and pound all these together, with the Yolks of two raw Eggs: Then farce the Breasts of your Pigeons with this Farce, spit them, wrap them up in thin Slices of Veal, cover the Veal with thin Slices of Bacon, wrap them up in Sheets of Paper, and roast them. In the mean Time, make for them a Ragoo of Truffles in the Manner following: Peel your Truffles, wash them clean, cut them in Slices, and put them into a Stew-pan, put to them some good Veal-Gravy, and set them a simmering over a Stove. When they are enough, put in a Cullis of Veal and Ham to thicken it. When your Pigeons are roasted enough, take off the Bards, dish them, pour your Ragoo over them, and serve them hot for first Course.

A Cullis of Pigeons.

TAKE a Couple of Pigeons at their full Growth, roast them, and pound them in a Mortar; then shred a Couple of Anchovies, some Morels and Truffles, a Couple of Rocamboles, a few Capers, some Parsley and Cives together very small; mix these with the pounded Pigeons, put them into a Stew-pan with Veal-Gravy and Ham, let them simmer a while, then strain it through a Sieve for Use.

Cuckows may be dressed the several Ways that Pigeons are.

To dress Partridges à la Braise.

PULL and draw your Partridges, truss their Legs into their Bodies, parboil them, and lard them with large Lardoons of Bacon, seasoned with Salt, Pepper, Spices, sweet Herbs, Cives, and Parsley shred. Take a Stew-pan with a Cover, lay Bards of Bacon over the Bottom of it, lay thin Slices of Beef upon them, lay upon your Beef-slices Carrots and Onions, and strew over them shred Parsley; season with Salt, Pepper, Spices, and sweet Herbs; then lay in the Partridges with the Breasts downwards; then season them above, as you did underneath, and then lay over them Slices of Beef, and upon them Slices of Bacon; cover your Stew-pan, and let them stew with Fire over and under them. While they are stewing, make a Ragoo of Cocks-combs, fat Livers, Veal Sweetbreads, Truffles, Mushrooms, Artichoak-Bottoms, and Asparagus-Tops, according to the Season, in the following Manner: Toss up in a Stew-pan, with a little melted Bacon, the Sweetbreads, fat Livers, Cocks-combs, Mushrooms, and Truffles; moisten them with Gravy, and let them simmer in it Half an Hour; then skim off the Fat clean; and having blanched your Artichoak-Bottoms and Asparagus-Tops in Water, put them into the Stew-pan, and thicken it with a Cullis of Veal and Ham. When your Partridges are stew'd enough, take them up, drain them, and put them into your Ragoo. Dish them handsomely, pour the Ragoo upon them, and serve them up for a first Course.

You may also serve them up with a hash'd Sauce, or a Ragoo of Cucumbers.

To dress Partridges à Biberot.

AFTER you have roasted your Partridges, take the Meat of the Breasts, and if that is not enough, take the Breasts of fat Pullets roasted; then flour a Board well, and mince it. Pound the Carcasses in a Mortar, and stew them with Gravy; strain them through a Sieve; then put them into a Pipkin with your minced Meat, let it stew over a gentle Fire, but see that it does not stick to the Bottom; then put in a Spoonful of Gammon Essence; take care not to let it be either too thin, or too fat. When it is enough, dish it on Plates, and serve it up to Table hot to be eaten with a Spoon.

You may strew over it Chippings of Bread grated fine, and brown it with a red-hot Iron; then you may eat it with a Fork.

To make Partridge Pains.

TAKE roasted Partridges, and the Flesh of a Pullet or Capon, some parboiled Bacon, fry'd Sewet, Mushrooms, and Morels chopp'd; also Artichoke-Bottoms, Truffles, a little Nutmeg, Salt, and sweet Herbs, all seasoned and cut very small; and add the Crumb of a Loaf soaked in Gravy, and some Yolks of Eggs to bind it. Then make your Pains upon Paper of a round Figure, and of the Thickness of an Egg, at a proper Distance one from another. Dip the Point of your Knife in beaten Eggs, in order to shape them, bread them neatly, and bake them a Quarter of an Hour in a quick Oven: Observe that the Truffles and Morels be boiled tender in the Gravy you soak the Bread in. Serve them up for a Side-dish. These will serve to garnish the large Side-dishes.

To dress Partridges with sweet Herbs.

RAISE the Skin of the Partridges from their Breasts with your Finger; then mince sweet Herbs and Parsley fine, scraped Bacon, season'd with Salt and Pepper, stuff this in between the Skins and Breasts of the Partridges; then bard them with Bacon all round, spit them, and lay them at the Fire to roast; when they are enough, take off the Bards, dish them handsomely, pour on them some Essence of Ham, or Cullis, and serve them up to the Table for a first Course.

To dress Partridges à l'Estoffade.

FIRST roast your Partridges, take off their Skins, and cut them into Slices ; then put Mushrooms into a Stew-pan, toss them up with melted Bacon ; put to them a little Veal Gravy, let them simmer over a gentle Fire, skim off the Fat, and thicken with a Cullis of Veal and Ham ; put your Partridges into this Ragoo, and give them a Heat ; season all with Salt and Pepper, and serve them up for an Outwork.

To stew Partridges.

GET Half a Dozen Partridges, parboil them ; then cut them into little Pieces, separating the Joint-bones one from the other, cut the Meat into as large Slices as you can, but do not cut it clear off from the Bones ; put both Meat and Bones (except the Breast-bones) into a Stew-pan, with some of the Liquor wherein they were stew'd, season it with Salt and Pepper, set it on the Fire to stew, afterwards put in a little sweet Oil. When it is near enough, squeeze in the Juice of a Lemon. Pour it all out into a large Dish, and serve it up hot.

To roast Partridges.

DRAW your Partridges, truss them ; then roast them, but not too dry ; then sauce them with Salt, Water, grated Bread, and a whole Onion boiled together : When it is boiled, take out the Onion, and put in minced Lemon in its Stead ; put in also a Piece of Butter : Dish your Partridges, and serve them up with this Sauce.

Another Way.

LET them be nicely roasted, but not too much, drudge them with a little Flour, and baste them moderately, let them have a fine Froth, let there be good Gravy sauce in the Dish, and Bread-sauce in Basons made thus : Take a Pint of Water, put in a good thick Piece of Bread, some whole Pepper, a Blade or two of Mace, boil it five or six Minutes till the Bread is soft, then take out all the Spice, and pour out all the Water, only just enough to keep it moist, beat it with a Spoon soft, throw in a little Salt, and a good Piece of fresh Butter, stir it well together, set it over the Fire for a Minute or two, then put it into a Bason.

To boil Partridges.

BOIL them in a good deal of Water, let them boil quick, and fifteen Minutes will be sufficient: For Sauce, take a Quarter of a Pint of Cream, and a Piece of fresh Butter as big as a large Walnut, stir it one Way till it is melted, and pour it into the Dish.

Young Partridges in Gallimaufry.

YOU must pick, singe, and draw your Partridges, put them on the Spit, with a Bit of Butter in the Inside of each, wrapping them up with Bards of Bacon in Paper; when they are done enough, cut them as you would your Chickens for a Fricasee, then put them into a Stew-pan with a little Broth, a little shred Cives, and a Shalot, a little Parsley, Salt, and Pepper, a Rocambole well minced, a small Handful of Crumbs of Bread, some Zests, with the Juice of an Orange; heat them a little on the Fire, and give them two or three Tosses without boiling, and serve them up hot for a first Course Dish.

Young Partridges with Olives.

GET of Partridges the Number you think proper, according to the Bigness of your Dish, pick them well, draw them clean, but do not cut their Hole in the Backside, take away their Gall, and mince them with some Parsley, Chibbol, Mushrooms, sweet Herbs, All-spice, Salt, Pepper, scraped Bacon, with a Bit of Butter; put the Whole in the Inside of your Partridge, putting the Rump in the Hole of their Backside, do not take off their Feet, and let them take a Fry in the Stew-pan, with a Bit of Butter, some Sprigs of Parsley, a little Chibbol, with some Salt; after which, split them, wrap them up in Slices of Bacon, and some Sheets of Paper; then get some Olives, and having taken their Stones away, blanch them in boiling Water, then put them in a Stew-pan with a Cullis, some Essence of Ham, and some Gravy, let them boil, and take off the Fat; let the Whole be pretty relishing: Your young Partridges being done, take them up, and the Slices of Bacon, with the Paper, being taken off, lay them in your Dish with your Olives over them, and serve them hot for the first Course.

Young Partridges with Oysters.

YOU must pick some young Partridges, draw them, but do not cut the Backside Hole of them ; mince their Livers, and having got some Oysters, blanch them, and take out the Hard ; after which, put them in a Stew-pan, with a Bit of Butter, the minced Livers, some Parsley, Chibbol, Salt, Pepper, sweet Herbs, and All-spice ; then give it two or three Tosses, and stuff your young Partridges with it, after which, put each Rump into its Hole, and let your Partridges fry a little, and put them on the Spit, wrapp'd up in Slices of Bacon and Paper ; then get some more Oysters, blanched as the others, put them in a Stew-pan, with Half a Spoonful of good Essence of Ham, and a little of your Cullis, which having boil'd as much as is necessary, to shorten it at Pleasure, put the Juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper ; after which, lay them in their Dish, with your Ragoos of Oysters over them, and serve them up hot for a first Course.

A Hash of Partridges.

AFTER having roasted your Partridges, cut the Wings and Legs off, and take all the Meat, which you must mince well, then take and pound their Carcasses, which being well pounded, must be put in a Stew-pan, with a little Essence of Ham ; let them warm a little, and strain them through a Sieve : Then take your minced Partridges, and put them in a small Stew-pan ; after which put in some Cullis strained, the Quantity you think fit : Being ready to serve, keep your Hash hot, but take care it doth not boil ; put in it squeezed Rocamboles, and the Juice of an Orange ; after which, serve it up for a first Course.

At another Time, put therein the White of a Fowl, and your Hash will be so much the nicer,

To roast Pheasants.

PICK and draw your Pheasants, blanch and lard them with fine Bacon, spit them with Paper round them, to be done before a slow Fire. When almost done, take the Paper off to let them get a Colour, and dish them up handsomely.

Another Way.

PICK and draw your Pheasants, and finge them, lard one with Bacon, but not the other, spit them, roast them, and pepper them all over the Breast : when they are just done flour and baste them with a little Butter, and let them have a fine white Froth ; then take them up, and pour good Gravy in the Dish, and Bread-sauce in Plates,

Or you may put Water-creffes picked and washed, and just scalded, with Gravy in the Dish, and lay the Creffes under the Pheasants.

Or you may make Sellery-sauce stew'd tender, strain'd and mixed with Cream, and poured into the Dish.

If you have but one Pheasant, take a large fine Fowl, about the Bigness of the Pheasant, pick it with the Head on, draw it, and truss it with the Head turn'd as you do a Pheasant's, lard the Fowl all over the Breast and Legs with a large Piece of Bacon cut in little Pieces ; when roasted, put them both in a Dish, and no-body will know it : They will take an Hour's doing, as the Fire must not be too brisk.

To dress Pheasants with Carp-sauce.

BARD your Pheasants, roast them, and take care they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan some Veal Slices, as you do when you make Gravy ; add to this Veal some Slices of a Gammon of Bacon, some sliced Onion, some Parsley-roots, and a Bunch of sweet Herbs. Then gut a Carp, wash it in one Water only, without scaling it, cut it in Pieces, as if you were to stew it, and lay them in the same Stew-pan, brown this a little over the Stove, as if you would make Gravy of it ; then wet it with good Gravy, pour in a Bottle of Champaign or other White Wine, and add a Clove of Garlick, some minced Truffles, and Mushrooms, and some small Crufts of Bread : Boil all this well together, and take care it be not too salt. When it is well boiled, strain it in a Sieve, forcing it through, that the Sauce may be pretty thick ; if it be not, put to it some Partridge Cullis, and pour it into a Stew-pan : Before you serve, bind your Pheasants with Packthread, put them into this Sauce, and keep them warm : When you would serve, unbind them, lay them in a Dish, and pour the Sauce upon them.

Pheasants *with Oysters the Italian Way, with a white Sauce.*

GET some Pheasants, pick them clean, and draw them, cut the Livers small, take some Oysters, *viz.* to each Pheasant Half a Dozen will be enough; blanch them, and put them in a Stew-pan with their Livers, and a Lump of Butter, some Parsley, green Onions, Pepper, and Salt, sweet Herbs, fine Spice; put all together a Moment over the Fire, and put it afterwards into your Pheasants. Blanch them in a Stew-pan with Oil, green Onions, Parsley, sweet Basil, and Lemon-juice: Then put them on the Spit, covered with Slices of Bacon, and Paper ty'd round; take some Oysters, and blanch them in their own Liquor; then prick them; take a Stew-pan, put in it four Yolks of Eggs, the Half of a Lemon cut into small Dice, a little beaten Pepper, a little scraped Nutmeg, a little Parsley cut small, a Rocambole, an Anchovy cut small, a little Oil, a small Glas of Champaign, or other White Wine, a Lump of Butter with a little Ham Cullis; then put your Sauce over the Fire, and thicken it: Take care the Sauce does not turn, put in it your Oysters; see that your Sauce be relishing. Your Pheasants being done, draw them off, take off the Bacon, and dish them up with the Oyster Ragoo over them, and serve them up hot for an Entry.

Pheasants *with Olives.*

TAKE as many Pheasants as you think will make up your Dish, pick, singe, and draw them clean; but don't cut the lower Part of the Belly, or Vent. Take off the Galls from your Livers, and cut these small, with some Parsley, green Onions, Champignons, sweet Herbs, fine Spice, Pepper, Salt, scraped Bacon, and a Bit of Butter, and put all this into the Belly of your Pheasants, and thrust the Rump into the lower Part of the Belly, or Vent, to prevent your Forced-meat from coming out; blanch them in a Stew-pan, with Butter, Parsley, green Onions, Salt, Basil, all in Branches; put your Pheasants on the Spit, wrapp'd up in Slices of Bacon, and Paper ty'd round. Take some Olives, take out their Stones, blanch them in hot Water; they being blanch'd, put them in a Stew-pan, with Cullis, Essence of Ham and Gravy; put them a boiling, skimming the Fat well off; see that all together be relishing: Your Pheasants being roasted, draw them off, and take off the Slices of Bacon; dish them up, put your Olives over them, and serve them hot for an Entry for second Course.

To boil a Pheasant.

FLEA off the Skin, but leave the Rump and Legs whole with the Pinions ; then mince the raw Flesh with some Beef-sewet ; season it with Salt, Pepper, Nutmeg, and sweet Herbs, shred small ; take also the Bottoms of three Artichokes boil'd, some Chesnuts roasted and blanch'd, some Skirrets boil'd and cut pretty small ; incorporate all these together with the Yolks of three or four raw Eggs, according to the Quantity of your Ingredients ; then fill the Skin of your Pheasant, and prick it up in the Back, then boil it in some strong Broth, Quarters of boil'd Artichokes, Marrow, White Wine, Salt, large Mace, Chesnuts, Grapes, Barberries, and Pears quarter'd, and also some of the Meat made up into Balls, cover it close, set them over the Fire, and let them stew ; when they are enough, serve them up on fine carved Sippets, broth it, and lay on the Garnish, with whole Lemon-peel and Slices of Lemon ; run them over with beaten Butter ; garnish the Dish with large Mace, the Yolks of hard Eggs and Chesnuts.

Another Way.

BOIL it in a good deal of Water, keep your Water boiling, Half an Hour will do a small one, and three Quarters of an Hour a large one ; let your Sauce be Sellery stew'd and thicken'd with Cream, and a little Piece of Butter rolled in Flour ; take up the Pheasant, and pour the Sauce all over. Garnish with Lemon. Observe to stew your Sellery so, that the Liquor will be all wasted away before you put your Cream in ; if it wants Salt put in some to your Palate.

To boil Pheasants, Woodcocks, Partridges, Chickens, or Quails.

TAKE three Pheasants, or other Birds, put them into a Stew-pan with as much Water as will cover them ; likewise take two Blades of Mace, a Nutmeg cut in Quarters, three or four whole Cloves, a Piece of Butter, three or four Manchet Toasts toasted brown, soak them in Sherry or Sack, strain them through a Sieve with some of the Liquor you stew the Pheasants in, then put them in your Stew-pan to your Pheasants, stew them softly, turning them very often till the Liquor be half wasted, then put in a little fresh Butter and Salt ; when it is enough, garnish your Dish with sliced Lemon and the Yolks of hard Eggs shred fine, laying little Heaps between your Slices of Lemon ; lay Sippets in the Bottom of
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your Dish, and then lay on them your Pheasants, and pour your Liquor very hot upon them, lay on their Breasts some round Slices of Lemon.

A stewed Pheasant.

STEW it in Veal Gravy, take Artichoke-Bottoms par-boiled, some Chestnuts roasted and blanched ; when your Pheasant is enough (it must stew till there is just enough for Sauce) skim it, put in the Chestnuts and Artichoke Bottoms, a little beaten Mace, Pepper, and Salt, just enough to season it, and a Glass of White Wine, and if you don't think it thick enough, thicken it with a little Piece of Butter roll'd in Flour, and squeeze in a little Lemon ; pour the Sauce over the Pheasant, and have some Force-meat Balls fry'd to put into the Dish.

Note, A good Fowl will do full as well, truss'd with the Head on like a Pheasant ; you may fry Sausages instead of Force-meat Balls.

To dress a Pheasant à la Braise.

LAY a Layer of Beef all over your Pan, then a Layer of Veal, a little Piece of Bacon, a Piece of Carrot, an Onion stuck with six Cloves, a Blade or two of Mace, a Spoonful of Pepper, black and white, and a Bundle of sweet Herbs ; then lay in the Pheasant, lay a Layer of Veal, and then a Layer of Beef to cover it, set it over the Fire five or six Minutes, then pour in two Quarts of boiling Water ; cover it close, and let it stew very softly an Hour and Half, then take up your Pheasant, and keep it hot, and let the Gravy boil till there is about a Pint, then strain it off, and put it in again, and put in a Veal Sweetbread, first being stewed with the Pheasant, then put in some Truffles and Morels, some Livers of Fowls, Artichoke-Bottoms, Asparagus-Tops, if you have them ; let all these simmer in the Gravy about five or six Minutes ; then add two Spoonfuls of Catchup, two of Red Wine, and a little Piece of Butter rolled in Flour, shake all together, put in your Pheasant, let them stew all together with a few Mushrooms about five or six Minutes more, then take up the Pheasant, and pour your Ragoo all over with a few Force-meat Balls. Garnish with Lemon ; you may lard it if you chuse it.

To boil a Peacock.

FLEA off the Skin, but leave the Rump whole with the Pinions, then mince the Flesh raw with some Beef-sewet, season with Salt, Pepper, Nutmeg, and savoury Herbs shred small

small, and Yolks of Eggs raw ; mingle with these some Marrow, the Bottoms of three Artichokes boil'd, Chestnuts, roasted and blanch'd, and Skirrets boil'd pretty small ; then fill the Skin of the Peacock, and prick it up in the Back, set it to stew in a deep Dish in some strong Broth, White Wine, with Salt, large Mace, Marrow, Artichokes boiled and quartered, Chestnuts, Grapes, Barberries, Pears quarter'd, and some of the Meat made into Balls, cover it with another large Dish ; when it is stew'd enough, serve it up on carv'd Sippets, broth it, and garnish with Slices of Lemon, and Lemon-peel whole, run it over with beaten Butter. Garnish the Dish with the Yolks of hard Eggs, Chestnuts, and large Mace.

A Ruddock

IS a Water Bird, much like a Duck, but the Flesh of it is much more delicious than that of Ducks. Dress it all the Ways you do Ducks.

To fry Thrushes.

FRY them in Lard, with a little Flour, a little White Wine, Salt, Pepper, Nutmeg, a Faggot of sweet Herbs and Capers, and when you serve them up, squeeze in a Lemon, skim off the Fat, and strain the Sauce over the Thrushes, and garnish with slic'd Lemon, chopp'd Capers, and Beet-root.

To roast Thrushes.

PICK them clean, truss them, and put them upon an Iron Skewer, which tie to the Spit, and roast them ; take a Piece of fat Bacon, as big as your two Fingers, which wrap up in Paper, stick it to the End of a Toasting-fork, and hold it to the Fire, and let it drop upon the Thrushes ; when the Bacon drops no longer, sling some Salt and Crumbs of Bread upon them ; then take a few Shalots, or Onions, cut them small, and put them into a Stew-pan, with a little Salt and Pepper, and a little Gravy ; but if you have none, a little Water, and a little Butter, the Juice of a Lemon, Verjuice, or Vinegar ; let all stew together for a little while ; then pour it into the Dish you intend to serve ; your Thrushes being roasted, put them to it, and serve them up hot, garnishing with sliced Lemon.

You may serve them with Juniper-berries for Sauce, after the following Manner ; wrap them up in Slices of Bacon and Paper, and while they are roasting, put in a Stew-pan a little

Gravy

Gravy and Cullis, with a Glass of White Wine, boil it, let it be of a good Taste, and put in it the Juice of a Lemon; then take a Dozen of Juniper-berries, and blanch them, then put them into your Cullis. Your Thrushes being ready, take off the Slices of Bacon and Paper, and put them to simmer a little while in your Cullis; take off the Fat, and put them into your Dish with the Cullis, pour it over them, and serve them up hot for a first Course.

To stew Lapwings.

PICK, singe, draw, and cut them in two, and put them in a Stew-pan with melted Bacon, a Bunch of Herbs, two small Onions cut small, some Mushrooms, Truffles, if you have any, and Veal Sweetbreads, give all a few Tosses over the Fire, then put to it a Couple of Glasses of White Wine, a little Gravy and Cullis, and let all simmer; being done, skim off the Fat, let it be of a good Taste, put in it the Juice of a Lemon, pour it in your Dish, and serve it hot for the first Course.

You may roast or fry Lapwings after the Manner of Thrushes.

To roast Snipes.

DRAW them or not, as you like them; but if they are drawn, put small Onions into the Bellies, and while they are roasting put Claret, Vinegar, Salt, Pepper, and Anchovy, into the Dripping-pan; to which, when they are roasted, add a little grated Bread and some Butter, shaking the Whole well together, and so serve them up: If you do not draw them, then only take out the Guts, mince them very small, and put them into Claret, with a little Salt, Gravy, and Butter; or you may make the Sauce thus: Having boil'd some Onions, butter them, and season them with Pepper and Salt, and put to them the Gravy of any fresh Meat.

To roast Snipes or Woodcocks.

SPIT them on a small Bird-spit, flour them, and baste them with a Piece of Butter, then have ready a Slice of Bread toasted brown, lay it in a Dish, and set it under the Snipes, for the Tail to drop on, to know when they are enough; take them up, and lay them on the Toast; have ready, for two Snipes, a Quarter of a Pint of good Beef-Gravy, hot, pour it into the Dish, and set it over a Chafing-dish two or three Minutes. Garnish with Lemon, and send them hot to Table.

Snipes in a Surtout, or Woodcocks.

TAKE Force-meat, made with Veal, as much Beef-sewet chopped and beat in a Mortar, with an equal Quantity of Crumbs of Bread ; mix in a little beaten Mace, Pepper, and Salt, some Parsley, and a little sweet Herbs, mix it with the Yolk of an Egg, lay some of this Meat round the Dish, then lay in the Snipes, being first drawn and half roasted ; take care of the Trail, chop it, and throw it all over the Dish.

Take some good Gravy, according to the Bigness of your Surtout, some Truffles and Morels, a few Mushrooms, a Sweetbread cut into Pieces, Artichoke-Bottoms cut small, let all stew together, shake them, take the Yolks of two or three Eggs, according as you want them, beat them up with a Spoonful or two of White Wine, and stir all together one Way ; when it is thick take it off, let it cool, and pour it into the Surtout ; have the Yolks of a few hard Eggs put in here and there, season with beaten Mace, Pepper, and Salt, to your Taste ; cover it with the Force-meat all over, rub the Yolks of Eggs all over to colour it, then send it to the Oven. Half an Hour does it ; send it hot to Table.

To boil Snipes.

BOIL Snipes either in strong Broth, or Water and Salt, take out the Guts, and chop them small with the Liver, add some grated Bread, a little of the Broth, and some whole Mace, stew them together in some Gravy ; then dissolve the Yolks of a Couple of Eggs in Wine Vinegar, add Nutmeg, grated ; and when you are ready to serve it up, put in the Eggs, and stir them among the Sauce with some Butter ; dish them on Sippets, and run the Sauce over them with some beaten Butter and Capers, or minced Lemon, Barberries, or pickled Grapes.

To boil Snipes or Woodcocks.

BOIL them in good strong Broth, or Beef-Gravy, made thus : Take a Pound of Beef, cut it into little Pieces, put it into two Quarts of Water, an Onion, a Bundle of sweet Herbs, a Blade or two of Mace, six Cloves, and some whole Pepper ; cover it close, let it boil till about Half is wasted, then strain it off, put the Gravy into a Stew-pan with Salt enough to season it, take the Snipes and gut them clean
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(but take care of the Guts) put them into the Gravy, and let them boil, cover them close, and ten Minutes will boil them, if they keep boiling : In the mean Time, chop the Guts and Liver small, take a little of the Gravy the Snipes are boiling in, and stew the Guts in with a Blade of Mace ; take some Crumbs of Bread, and have them ready fry'd in a little fresh Butter crisp, of a fine light Brown ; you must take about as much Bread as the Inside of a Roll, and rub them small into a clean Cloth ; when they are done, let them stand ready in a Plate before the Fire.

When your Snipes are ready, take about Half a Pint of the Liquor they are boiled in, and add to the Guts, two Spoonfuls of Red Wine, and a Piece of Butter, about as big as a Walnut, rolled in a little Flour, set them on the Fire, shake your Stew-pan often (but don't stir it with a Spoon) till the Butter is all melted ; then put in the Crumbs, give your Stew-pan a Shake, take up your Birds, lay them in the Dish, and pour this Sauce over them. Garnish with Lemon.

To stew or fry Snipes.

TAKE Snipes, and slit them in two, but take nothing out of their Bellies ; then put them into a Stew-pan, or fry them with melted Bacon, and toss them up, seasoning them with Salt and Pepper, Cives, and the Juice of Mushrooms ; when they are done, squeeze in the Juice of a Lemon, and serve them up hot, garnished with Slices of Lemon.

Ortolans roasted.

BARD them, or let them be plain, putting a Vine-leaf betwixt them ; when they are spitted, some Crumbs of Bread may be used as for Larks ; when you roast them, let them be spitted Side-ways, which is the best.

Ortolans fried.

PASS them in the Pan with Butter, or melted Lard ; after they are fry'd, soak them with a little Broth, and season them well ; to thicken the Sauce, mix with it some Sweetbreads, the Juice of Meat and Mushrooms ; and when all is well stew'd, serve ; garnish with Pistachoes and Pomegranates.

To dress Ruffs and Reifs.

THEY are *Lincolnshire* Birds, and you may fatten them as you do Chickens, with white Bread, Milk, and Sugar; they feed fast, and will die in their Fat if not kill'd in Time; truss them cross-legged as you do a Snipe, and spit them the same Way; but you must gut them; put Gravy, thicken'd with Butter, and a Toast under them, and serve them quick.

Curlews potted.

TRUSS them cross-legg'd, and cut off the Heads, or thrust them through like a Woodcock; season them with Pepper, Salt, and Nutmeg; gut them first, then put them in a Pot with two Pounds of Butter; cover them, and bake them one Hour; then take them out, and when cool, squeeze out all the Liquor, and lay them in your Pot, and cover them with clarified Butter.

Potted Wheat-Ears.

THEY are *Tunbridge* Birds: Pick them very clean, season them with Pepper and Salt, put them in a Pot, cover them with Butter, and bake them one Hour; take them and put them in a Colander to drain the Liquor away; then cover them with clarified Butter, and they will keep.

To roast Quails.

GET Quails, truss them, stuff their Bellies with Beef-sewet and sweet Herbs, chopp'd well together; spit them on a small Spit, and when they grow warm, baste first with Water and Salt, but afterwards with Butter, and drudge them with Flour. For Sauce, dissolve an Anchovy in Gravy, into which put two or three Shalots, slic'd and boil'd; add the Juice of two or three *Seville* Oranges and one Lemon; dish them in this Sauce, and garnish with Lemon-peel and grated Manchet: Be sure to serve them up hot.

Another Way to dress Quails.

SLIT your Quails along the Back, make a Farce with scraped Bacon, a little of the Lean of a Ham, one Truffle, some Fowls Livers, and the Yolk of a raw Egg; the Whole minc'd and pounded together, and season'd with Salt, Pepper, Nutmeg,

Nutmeg, and savoury Herbs ; farce your Quails with it, then garnish the Bottom of a Stew-pan with Slices of Bacon, and some of Veal over them ; then lay in your Quails, the Breasts downwards ; cover them with Slices of Veal and Ham, both season'd, as well those under them, as those upon them, with Salt, Pepper, savoury Herbs, and Spices. Lay a Plate over the Meat, so as that it may touch it, and a Napkin all round the Plate ; then cover the Stew-pan with its own Cover ; set it over a gentle Fire, and stew it very softly two Hours : The Moment before you serve, open the Stew-pan, take out the Slices of Veal and Bacon, and set your Quails over the Stove to brown them ; when they are fine and brown, and the Liquor sticks to the Stew-pan, take them up, and lay them in the Dish in which you intend to serve them ; take out all the Fat that remains in the Stew-pan, moisten that which sticks to it with half Broth, and half Gravy, to loosen it ; strew in a little pounded Pepper, squeeze in the Juice of a Lemon, strain the Whole through a Sieve upon the Quails ; so serve them.

A Pupton of Quails.

YOU must take, according to the Quantity you would make, some Veal, Beef-sweet, and Bacon, with a little Parsley and Liver, a little of the Lean of a Ham, and a few Mushrooms ; season this with Salt, Pepper, Cloves, Nutmeg, savoury Herbs, and a Dozen Coriander Seeds pounded ; add to this the Crumb of a *French* Roll soaked in Cream, and the Yolks of four or five raw Eggs ; hash the Whole together, and pound it in a Mortar. Garnish the Bottom and Sides of a large Stew-pan with Slices of Bacon, and then farce, rubbing your Hand with beaten Egg, to make the Farce lie the smoother. Then having made a Ragoo of Quails, lay them into the Stew-pan, cover them with the same Farce, for fear the Sauce of the Ragoo should get out, and rub the Farce over with beaten Egg ; lay over some Bards of Bacon, then set it to bake with Fire under and over it. When it is enough done, turn it upside down into the Dish in which you intend to serve it ; make a Hole in the Top of it of the Size of a Crown Piece, pour in some Cullis or other, so serve it up for the first Course, either with Garnishing or without.

To dress Quails à la Braise.

FARCE the Bellies of your Quails with a good Farce made of the Breast of a Capon, Beef-marrow, and the Yolks of raw Eggs, seasoned with Salt, Pepper, and a little Nutmeg, stew them in a Stew-pan, having first garnished the Bottom of it with Slices of Bacon and Beef, both beaten; place your Quails upon them, and put in a Piece of raw Ham, minced and seasoned with Salt, Pepper, and a Bunch of savoury Herbs: Lay over them in like Manner some beaten Slices of Beef and Bacon: Cover your Stew-pan very close, and put Fire over and under. While this is thus stewing, make a Ragoo of Veal or Lamb Sweetbreads, tofs'd up in Butter with Mushrooms, Truffles, and Cocks-combs, put in the Quails a little before you serve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs beaten up in Cream: When you would serve them brown, moisten the Ragoo with Gravy, and thicken with a Cullis of a good Ham and Veal, if you have not any Cullis of Partridges. Take the Quails out of the Ragoo, lay them in a Dish, pour your Ragoo upon them, and serve them.

A Bisque of Quails and other Fowls.

YOU must truss your Quails, and tofs them up in your Stew-pan till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of sweet Herbs, some Cloves, and other Spices, with a good Slice of Beef well beaten, and another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garnish your Bisque with Veal Sweetbreads, Artichoke-Bottoms, Mushrooms, Truffles, Fricandoes, and Cocks-combs, with the Finish of which last make a Rim round your Bisque, and pour a little Veal Cullis upon it.

To roast Woodcocks.

DRAW, wash, truss, and spit your Woodcocks; roast them, baste them with Butter; when they are almost roasted, drudge them with grated Bread; preserve the Gravy, and make buttered Toasts, and put into it, or you may roast the Guts with the Woodcocks, and mince them, and put them into the Gravy, with a little Claret.

To roast Woodcocks the French Way.

GET some Woodcocks, pull them, draw them, wash them, truss them, then lard them with broad Pieces of Bacon over their Breasts; roast them, and serve them upon Toasts dipped in Verjuice, or the Juice of Oranges, with the Gravy, and made warm.

Another Way.

ROAST them, take out their Guts and Livers, bruise them in a Stew-pan, put in some Salt and Pepper, to season them, and some Red Port Wine to moisten them. If the Sauce is not thick enough, thicken it with a little Cullis of Veal and Ham, or Butter rolled in Flour; make it hot, squeeze in the Juice of an Orange or two, cut up your Woodcocks in it, and serve them.

To make a Surtout of Woodcocks.

MAKE a Farce for your Woodcocks of boiled Ham and raw Bacon, Veal Sweetbreads, Mushrooms and Truffles, Cives, Parsley, and a little Garlick, all shred small, well season'd, and bound together, with the Yolks of Eggs; with this Farce stuff the Bellies of your Woodcocks, and also their Breasts, between the Skin and Flesh; put a large larded Fricando on the Breast of each Woodcock, tie them about with a Packthread, wrap them up in Paper, and roast them; while they are roasting, prepare for them a Ragoo; when they are enough, take off the Paper, dish them with the Fricando on their Breasts, pour the Ragoo over them, and serve them up.

To boil Woodcocks.

THEY must be boiled either in strong Broth, or in Water and Salt; when they are boiled, take out the Guts, and mince them with their Livers; put to them some grated Bread, a little of their Broth, and some large Mace; stew these together with some Gravy; then dissolve a Couple of Eggs in some Wine Vinegar and a little grated Nutmeg; and when you are ready to serve them up, put the Eggs into the Sauce, and stir them in with a little Butter; dish them on Sippets, run the Sauce over with beaten Butter and Capers, or Lemon, minc'd Berries, or white pickled Grapes; sometimes boil sliced Lemon with this Sauce; and boil some Currants in Broth
by

by itself, and when you boil it with Onions rub the Bottom of the Dish with Garlick.

Another Way.

THEY must be boil'd with their Guts in them, in strong Broth or Water, and three or four whole Onions, Salt, and whole Mace; when they are boil'd, make the Sauce of some thin Slices of Manchet, or grated Manchet, in another Stew-pan, and some of the Broth of the Woodcocks, put to it a Bit of Butter, the Guts and Liver minc'd; and having the Yolks of some Eggs dissolv'd in Vinegar, and some grated Nutmeg, put it to the other Ingredients, and stir them together; dish your Woodcocks on Sippets, pour the Sauce over them, with Slices of Lemon, Grapes, or Barberries, and run it over with beaten Butter.

To dress Woodcocks another Way.

WHEN your Woodcocks are divided into four Pieces, lay by the Entrails to make a Thickening for your Sauce; then put your Quarters of Woodcocks into a Stew-pan, with Mushrooms and Truffles slic'd, and Veal Sweet-breads; let these all be tosd up together with melted Bacon, and moisten'd with Beef-Gravy, and a Glas or two of Wine, with Salt, white Pepper, and Cives: Let these stew together, and when they are almost enough, take off the Fat; put the Entrails you sav'd into the Sauce to thicken it; or else you may thicken it with a Cullis of Woodcocks, or some other good Cullis. If you please you may put in a little Essence of Ham. Then dish your Woodcocks, pour your Ragoo upon them, squeeze in the Juice of an Orange or Lemon, and serve them up to Table hot for first Course.

You may dress Woodcocks as Snipes; sometimes with a Ragoo of Oysters, and sometimes with Olives.

To dress Plovers,

TO two Plovers take two Artichoke-Bottoms boil'd, some Chesnuts roasted and blanch'd, some Skirrets boil'd, cut all very small, mix it with some Marrow or Beef-sewet, the Yolks of two hard Eggs, chop all together, season with Pepper, Salt, Nutmeg, and a little sweet Herbs, fill the Bodies of the Plovers, lay them in a Stew-pan, put to them a Pint of Gravy, a Glas of White Wine, a Blade or two of Mace, some roasted Chesnuts blanch'd, and Artichoke Bottoms cut in Quarters,

two or three Yolks of hard Eggs, and a little Juice of Lemon; cover them close, and let them stew very softly an Hour. If you find the Sauce is not thick enough, take a Piece of Butter rolled in Flour, and put it into the Sauce, shake it round, and when it is thick take up your Plovers, and pour the Sauce over them. Garnish with roasted Chesnuts, and the Yolks of hard Eggs. Ducks are very good done this Way.

Or you may roast your Plovers as you do any other Fowl, and have Gravy Sauce in the Dish.

Or boil them in Sellery Sauce, either White or Brown, just as you like. The same Way you may dress Widgeons.

Plovers Capuchin, or Larks.

TAKE four Hogs Ears, boil them tender, put a Piece of Force-meat in the Ears, and likewise your Birds, with the Heads outwards; set them upright, the Tips of the Ears falling backwards; wash them with Eggs, and crumb them, and bake them gently; hash four others with Sauce-Robart, so serve them.

To boil Widgeons.

HAVING flea'd off their Skins, take out the Bones, mince the Flesh with Beef-sweet, season with Cives, Mace, and Nutmegs beaten, sweet Herbs, and Oysters par-boiled; mix all these together, fill their Skins, prick them upon the Back, stew them in strong Broth, Claret, or White Wine, with Salt, whole Mace, three or four Cloves, a Faggot of sweet Herbs, Marrow, and Oyster-liquor. Stew some Oysters by themselves, with an Onion or two, White Wine, Pepper, Butter, and whole Mace; also prepare Artichokes in beaten Butter and boiled Marrow. Dish the Widgeons on fine carved Sippets, froth them, lay on the Oysters, Artichokes, Marrow, Barberries, Slices of Lemon, Grapes, or Gooseberries: Garnish the Dish with grated Manchet, some Oysters, Slices of Lemon, Mace, and Artichokes, and run them over with Butter beaten up, and serve them up hot.

To stew Larks, or other small Birds.

TAKE Larks, or other small Birds, after being drawn, tofs them up in a Stew-pan, with Butter, or melted Bacon, an Onion stuck with Cloves, some Mushrooms, and the Livers of Fowls; tofs up altogether with a little Flour; moisten them with Gravy, and when a little washed, beat an Egg in a little Cream or Milk, with some shred Parsley amongst

it; pour it into your Stew-pan, and give it a Stir or two, squeeze in the Juice of Half a Lemon, then serve it.

To roast Larks.

TRUSS them handsomely on the Back, but neither draw them, nor cut off their Feet. Lard them with small Lardoons, or else spit them on a wooden Skewer, with a small Bard of Bacon between two; when they are near roasted enough, drudge them with Salt powder'd fine, and fine Crumbs of Bread. When they are ready, rub the Dish you design to serve them in with a Shalot, and serve them with Salt, Pepper, Verjuice, and the Juice of an Orange, and Crumbs of Bread fry'd, and serve in a Plate by themselves.

Or with a Sauce made of Claret, the Juice of two or three Oranges, and a little shred Ginger, set over the Fire a little while, and beat up with a Piece of Butter.

You may use the same Sauce for broil'd Larks, which you must open on the Breasts, when you lay them on the Gridiron.

To dress Larks Pear Fashion.

YOU must truss the Larks close, and cut off the Legs, season them with Salt, Pepper, Cloves, and Mace, make a Force-meat thus: Take a Veal Sweetbread, as much Beef-sweet, a few Morels and Mushrooms, chop all fine together, some Crumbs of Bread, and a few sweet Herbs, a little Lemon-peel cut small; mix all together with the Yolk of an Egg, wrap up every Lark in Force-meat, and shape them like a Pear, stick one Leg in the Top like the Stalk of a Pear, rub them over with the Yolk of an Egg and Crumbs of Bread, bake them in a gentle Oven, serve them without Sauce; or they make a good Garnish to a very fine Dish.

You may use Veal if you have not a Sweetbread.

Larks in Shells.

BOIL twelve Hen or Duck Eggs soft; take out all the Inside, making a handsome Round at the Top; then fill Half the Shells with passed Crumbs, and roast your Larks; put one in every Shell, and fill your Plate with passed Crumbs brown; so serve as Eggs in Shells.

Larks with Sage.

AFTER your Larks are pick'd and drawn, take a little Piece of Bacon, a little Piece of Ham boil'd, the White of a Fowl, and some Sage; mince these all together, and put them into the Bodies of your Larks; take as many Slices of Bacon as you have Larks, and put a little of the same Stuffing

over the Bacon, with your Larks over them: Being wrapp'd up in the said Slices, place them in a Baking-pan, and put them in the Oven, or under a Cover: Being done, dish them up with Gravy.

To roast a Hare.

ONE Side being larded, spit it, without larding the other, and while it is roasting, baste it with Milk or Cream; then serve it with thick Claret-sauce.

Another Way.

TAKE some Liver of a Hare, some fat Bacon, grated Bread, an Anchovy, Shalot, a little Winter-savoury, and a little Nutmeg; beat all these into a Paste, and put them into the Belly of the Hare; baste the Hare with stale Beer; put a little Bit of Bacon in the Pan; when it is half roasted, baste it with Butter. For Sauce take melted Butter, and a little Bit of Winter-savoury.

Another Way.

AFTER having larded him with Bacon, make a Pudding of grated Bread, the Heart and Liver parboiled, and chopp'd small, with Beef-sewet, and sweet Herbs, mix'd with Marrow, Cream or Milk, Nutmeg, Salt, Pepper, and Eggs, sew up his Belly, and roast him. When it is done, for Sauce, draw up your Butter with Cream, Milk, or Gravy, and Claret.

Another Way.

IT must be basted with stale Beer, till the Blood is washed off, then empty the Pan; put into it some Cream or Milk, a Bit of Anchovy, some fat Bacon, a little Onion, and baste it with this till it is enough; then take a little Butter, some of the Liquor out of the Pan, and mix it for Sauce. You may put the Pudding, as in the foregoing Receipt, in the Belly of it.

To stew a Hare.

CUT it to Pieces, and put them into a Stew-pan, with a Blade or two of Mace, some whole Pepper, Black and White, an Onion stuck with Cloves, an Anchovy, a Bundle of sweet Herbs, and a Nutmeg cut to Pieces, and cover it with Water; cover the Stew-pan close, let it stew till the Hare is tender, but not too much done; then take it up, and with a Fork take out your Hare into a clean Pan, strain the Sauce all through a coarse Sieve, empty all out of the Pan, put in the Hare again with the Sauce, take a Piece of Butter as big as a Walnut, rolled in Flour, and put in, likewise one Spoonful of

Catchup, and one of Red Wine, stew all together (with a few fresh Mushrooms, or pickled ones, if you have any) till it is thick and smooth, then dish it up and send it to Table. You may cut a Hare in two, and stew the Fore-quarters thus, and roast the Hind-quarters with a Pudding in the Belly.

To make Civet of a Hare.

BONE the Hare, and take out all the Sinews, cut one Half in thin Slices, and the other Half in Pieces an Inch thick, flour them, and fry them in a little fresh Butter as Collops quick, and have ready some Gravy, made good with the Bones of the Hare and Beef, put a Pint of it into the Pan to the Hare, some Mustard, and a little Elder Vinegar; cover it close, and let it do softly till it is as thick as Cream; then dish it up with the Head in the Middle.

To mince Hare.

WASH your Hare clean from its Blood, then take some Parsley and Onion and put into the Body, and boil it in Salt and Water till it is about half done, then take the Flesh from the Bones, and mince it small, shred the Parsley and Onions, and put to them a Pint of strong Broth, or small Gravy, with some Claret, and a little Vinegar, Pepper, and Salt, and let it stew over a gentle Fire; and when you think it is enough, take the Yolks of eight hard Eggs, and mince them as small as the rest, and put in a proper Quantity of melted Butter, so shake it well together, and serve it up with Sippets, and Lemon for Garnish.

To fry a Hare.

LAY it on a Gridiron, and when it is hot through, quarter it, and fry it with Hog's Lard. For the Sauce, toast Bread, soak it in Beef-Broth and White Wine, put in some beaten Ginger and Cloves, and strain it; add a little Verjuice; and serve it up with Butter, Sugar, Mustard, and the Juice of Lemon. Garnish the Dish with Greens and Slices of Lemon.

A good Way to dress a Hare.

CUT off the Wings and Legs whole, and cut the rest in Pieces; lard them with Bacon, and toss them up in Butter, put to them some strong Broth and White Wine, some sweet Herbs, Salt, Pepper, Nutmeg, and slic'd Lemon; pound the Liver in a Mortar; and strain it through a Sieve, with a Veal Cullis, and some of the Liquor the Hare is stewed in, pour it on the Hare, and serve it hot.

To baste a Hare.

CASE and draw your Hare, cut it in Pieces, wash them in Water and Claret, strain the Liquor, and parboil your Pieces of Hare: Lay them in a Dish with the Head, Legs, and Shoulders whole; divide the Chine into several Parts; put in some of the Liquor in which you parboiled it, add to it two or three sliced Onions, set them a stewing over a gentle Fire between two Dishes, till it is tender; add some Nutmeg, Mace, and beaten Pepper; lay Sippets, and garnish with Barberries and Lemon, and serve it up.

Another Way to roast a Hare.

SHRED the Marrow of an Ox Marrow-bone, with an Onion, Savoury, Thyme, and Parsley, very small; season with Salt and Nutmeg; roll these up in a Piece of Butter, and put it into the Hare's Belly; spit it, and baste it for the first Time with Cream, but afterwards with Butter; make a Sauce of Claret, with an Anchovy, a Blade of Mace, and melted Butter very thick. When the Hare is roasted enough, take it up, take the Pudding out of its Belly, and wash it all over with Butter, and serve it up.

To roast a Hare with its Skin on.

TAKE out the Bowels, wipe the Inside with a clean Cloth, make a Pudding as directed in any of the foregoing Receipts, and put it into the Belly, sew it up, and thrust your Hand round him between the Skin and his Body, and rub over his Flesh Butter and Spice, incorporated together; then sew up the Hole of the Skin, and roast him; basting him with boiling Water and Salt, till it is above half roasted, then let him dry, and the Skin smoke, pull it off by Pieces, then baste him with Butter, drudge him with Flour, grated Bread, and Spice. Sauce him with drawn Butter, or Gravy and Claret. Garnish with slic'd Lemon and Bacon.

To roast a Hare another Way.

LARD the Hare with small Lardoons, take grated Bread, Eggs, grated Nutmeg, Sugar, and Currants, add a little Salt, and beaten Cinnamon; you may add a little Cream; make all these into a Pudding, put it into the Hare's Belly, spit and roast it; for this Venison-sauce is proper.

To dress a Hare the Swiss Way.

YOU may cut the Hare into Quarters, lard them, put them into a Stew-pan with good Broth, and a little Wine, season with Salt, Pepper, and Cloves; while they are stewing, toss up the Blood and Liver, with a little Flour, in a Stew-pan, put in some Capers, ston'd Olives, and a Drop of Vinegar, and serve it up.

To stew a Hare the French Way.

TAKE a Hare, ease it, and wash it, cut Slices of Veal or Pork of about two Fingers thick, put them, with the Hare, into a Stew-pan, with Onions fry'd in Hog's Hard, half cover it with Beef-Broth, and stew it over a gentle Fire, and as the Liquor wastes, put in more Broth; toast some Bread well, parboil the Livers of Half a Dozen Fowls, steep them in some Beef-Broth, seasoning it with Salt, long Pepper, Nutmeg, Cloves, and Cinnamon; add to it a little Claret and Vinegar, strain these, and put the Liquor to the Hare as it stews; when they are stew'd enough, dish them up.

A jugged Hare.

CUT it into little Pieces, lard them here and there with little Slips of Bacon, season them with a very little Pepper and Salt, put them into an earthen Jug, with a Blade or two of Mace, an Onion stuck with Cloves, and a Bundle of sweet Herbs; cover the Jug or Jar you do it in, so close that nothing can get in; then set it in a Pot of boiling Water, keep the Water boiling, and three Hours will do it: Then turn it out into the Dish, and take out the Onion and sweet Herbs, and send it to Table hot.

To boil a Hare the French Way.

TAKE a Marrow-bone with a good deal of Beef upon it, and a Piece of Bacon, boil these with your Hare, putting in some Salt; when the Hare is almost enough, take it up, bruise some Pease, and boil them in the Broth; take away the Bone from the Beef, and put in your Hare again, boil it till the Pease are enough, then strain the Pease through a Cloth, and boil the Pulp in a Vessel by themselves. Lay the Hare in the Dish, and pour the Pulp of the Pease over it, and serve it up.

Rabbits Portugese.

GET some Rabbits, truss them Chicken-fashion, and lard them; the Head must be cut off, and the Rabbit turn'd with the Back upward, and two of the Legs stripp'd to the Claw-end and so truss'd with two Skewers; then lard them, or roast or boil them with Spinach, Cauliflowers, and Bacon, as Chickens.

Rabbits with Onions.

WHEN you have truss'd your Rabbits close, wash them very well, then boil them off white; boil your Onions by themselves, changing the Water two or three Times; then let them be thoroughly strain'd, and chop them, and butter them very well; put in a Gill of Cream, or Milk, serve your Rabbits, and cover them over with Onions.

Rabbits Surprise.

ROAST off two or three half grown Rabbits, according to the Bigness of your Dish; cut off the Heads close by the Shoulders, and the first Joints; then take out all the lean Meat from the Back-bones, and cut it, and toss it up in six or seven Spoonfuls of Milk or Cream, with the Bigness of Half an Egg of Butter, grated Nutmeg, Pepper, and Salt; thicken it with a little Dust of Flour, to the Thickness of a good Cream, then boil it, and set it to cool; then take the like Quantity of Forc'd-meat, and toss it up likewise, and place it all round each of the Rabbits, leaving a long Trough in the Back open, that you think will hold the Meat you cut out with the Sauce; then cover it with the same Forc'd meat, smooth'd as well as you can with your Hand, and a raw Egg, square at both Ends, throw on them a little grated Bread; then butter a Mazarine or Pan, and take them from the Dresser, where you formed them, and place them on it. Bake them three Quarters of an Hour before you serve them, till they are of a fine brown Colour: Let your Sauce be Butter, Gravy, and Lemon, and your Garnishing slic'd Orange and fry'd Parsley; so serve it for the first Course.

To boil Rabbits.

TRUSS them for boiling, boil them quick and white: For Sauce take the Livers, boil and shred them, and some Parsley shred fine, and pickled Nasturtium Buds chopp'd fine, or Capers; mix these with Half a Pint of good Gravy,

a Glas of White Wine, a little beaten Mace and Nutmeg, a little Pepper and Salt, if wanted, a Piece of Butter as big as a large Walnut roll'd in Flour, let it all boil together till it is thick, take up the Rabbits, and pour the Sauce over them. Garnish with Lemon and Barberries. You may lard them with Bacon if it is liked.

Another Way.

PRICK the Rabbit down to their Shoulders, gathering up their Hind-legs to their Bellies, lard them with Bacon, if you please, and boil them white: When they are boiled, take their Livers, and mince them small, with fat Bacon boiled; then put to it White Wine, strong Broth, and Vinegar, altogether about Half a Pint; boil these with some whole Mace, some Barberries, and a little minced Parsley, put to these a Ladleful of drawn Butter; dish your Rabbits on Sippets, pour your Sauce over them; garnish the Dish with Barberries and Slices of Lemons.

To boil Rabbits with Sausages.

BOIL a Couple of Rabbits; when almost boiled, put in a Pound of Sausages, and boil with them; when done enough, dish the Rabbits, placing a Sausage here and there one, with some fry'd Slices of Bacon. For Sauce, put Mustard and melted Butter beat up together in a Cup, and serve them hot. You may boil a powder'd Goose the same Way.

Another Way.

BOIL a Rabbit in a little Mutton-Broth; put to it two or three Glasses of White Wine, and a Blade of Mace; then take a Lettuce, some Spinach, Parsley, Winter-savoury, and Sweet-marjoram; and after being wash'd, put them in your Stew-pan to the Rabbit; and after stewing a little while, take the Greens out, thicken the Liquor with a Piece of Butter rolled in Flour, season with Pepper and Salt, with a Dash or two of Vinegar; cut Sippets, and place at the Bottom of your Dish; then put the Rabbit on them, and pour the Liquor over it. Garnish with Barberries, and some of the boil'd Herbs.

Another Way.

AFTER your Rabbit is truss'd, put into the Belly some Oysters, after being parboil'd, and an Anchovy minc'd; then put it into a Stew-pan, with a Pint of White Wine, a large Handful of Spinach, the Yolks of hard Eggs cut in

Quar-

Quarters, a Faggot of sweet Herbs, a little Salt, let all stew together; when near enough, cut open the Belly of the Rabbit, and take out the Oysters that they may have a Boil; then dish your Rabbit with Sippets under it, and lay over it some scalded Grapes or Gooseberries; then pour over the Broth, after you have thicken'd it with Butter roll'd in Flour, or a Cullis. Garnish with Lemon sliced, and some of the Oysters.

An Esclope of Rabbits.

GET some Rabbits, cut them in Quarters, and stew them *à la Braise*, as you do several other Things; then make a Ragoo of Veal Sweetbreads, Fowls Livers, Cocks-com's, Morels, Mushrooms, and Truffles: Toss them all up together in a Stew-pan, with melted Bacon; moisten it with Gravy, and let it simmer Half an Hour, then take the Fat clean off, and bind it with a Cullis of Veal and Ham: Take up your stewed Rabbits, and put them into your Ragoo, where let them lie till they are cold: Raise a Pye of thin Paste, and put your cold Ragoo and Rabbits in it, cover it with a Lid of the same Paste, and turn down the Edges, that the Top may be as plain as the Bottom; so set it into the Oven: When it is baked, turn it upside down into the Dish, make a Hole in it to see if it be dry; and if it be, pour in some good Cullis, and serve it hot for the first Course.

We make Esclopes of all Sorts of Fowls tame and wild, first stewed *à la Braise* with Ragoos, in the same Manner as this of Rabbits.

To bake Rabbits.

FIRST lay by the Livers, divide the Rabbits into Quarters, lard them with large Lardoons of Bacon well season'd, and with lean Ham; lay Bards of Bacon all over the Bottom of a Stew-pan, and upon them Slices of Veal, season'd with Salt, Pepper, Spices, slic'd Onions, sweet Herbs, Gives, Parsley, Parsnips, and Carrots; lay your Quarters of Rabbits upon these, and then lay the same Roots and Seasoning over them, that you did under them; lay Slices of Veal, and cover all over with Bards of Bacon; then either bake them in an Oven, or under a Baking-cover: While they are baking, make a Cullis as follows: Cut Slices of Veal and Bacon, beat them, lay them in the Bottom of a Stew-pan, put to them Carrots, Parsnips, and Onions slic'd; let it stand over a moderate Fire, and when it begins to stick to the Bottom of the Stew-pan, moisten it with a little melted Bacon, drudge it with Flour,

stir it all together ; then put to it a little Gravy, and a little strong Broth, and three or four Cloves, some whole Cives, a little Parsley, Mushrooms and Truffles cut in Pieces, and some Crusts of Bread ; let all these simmer together ; then pound the Livers of the Rabbits in a Mortar, and put to them a little of the Liquor of the Cullis, and then put them into a Cullis ; when they have simmer'd a little, strain all through a Sieve ; your Rabbits being baked, drain them, put them into your Cullis, set them over the Fire, and give them a Simmer or two ; then dish them, pour your Cullis upon them, and serve them up hot for a first Course.

To bake Rabbits with Slices of Bacon.

HAVING laid by the Livers of your Rabbits, cut them into Quarters, and lard them with large Lardoons of Bacon well season'd, and with the Lean of a Ham ; then lay in the Bottom of a Stew-pan Bacon, and Slices of Veal, season'd with Salt, Pepper, slic'd Onions, and sweet Herbs ; add also Cives, Parsley, Carrots, and Parsnips slic'd ; then lay in the Quarters of Rabbits, lay over them the same Seasoning you did under them, with Slices of Carrots, Parsnips, Veal, and Bards of Bacon ; then either set them into an Oven, or under a Baking-Cover, with Fire both over and under them ; then make a Ragoo called *Saingaraz*, thus : Cut some Slices of Gammon of Bacon, beat them well, toss them up with a little melted Bacon and Flour, put to them some good Gravy without any Salt in it, and a Bunch of sweet Herbs ; let all these stew together ; then put in a little Vinegar, and bind the Sauce with a good Cullis : When your Rabbits are baked enough, take them out of the Pan, lay them to drain ; then put to them the *Saingaraz*, and let them simmer in it for a little while ; dish them, pour the *Saingaraz* over them, and serve them up to Table for a first Course.

You may also bake Rabbits with Ragoos of Cucumbers, and of Endive.

To hash Rabbits.

GET some Rabbits, wash them, pick the Flesh from off the Bones, after being half roasted, and mince it small, add to it a little good Mutton-Broth, a Shalot or two, a little Nutmeg grated, and a little Vinegar, stew'd together ; put in a good Piece of Butter, a Handful of shred Parsley, serve it upon Sippets, garnish'd with Slices of Lemon.

To roast Rabbits.

DON'T spit them Back to Back, but skewer them up Side to Side: While they are roasting, boil some Parsley, mince it, and likewise the Livers very small, and mix them with melted Butter: When they are enough, dish them, pour the Sauce over them, and serve them up.

Or else make your Sauce with the Liver minced with some Bacon and Beef-sweet, Thyme, Parsley, sweet Marjoram, and Winter-savoury, shred small, with the Yolks of hard Eggs minced; let all these be boil'd in strong Broth and Vinegar; then put to it drawn Butter, grated Nutmeg, and a little Sugar; garnish with Slices of Lemon.

To dress Rabbits in Casserole.

DIVIDE the Rabbits into Quarters, you may lard them, or let them alone just as you please, shake some Flour over them, and fry them with Lard or Butter, then put them into a Stew-pan with a Quart of good Broth, a Glass of White Wine, a little Pepper and Salt, if wanted, a Bunch of sweet Herbs, and a Piece of Butter as big as a Walnut rolled in Flour; cover them close, and let them stew Half an Hour, then dish them up, and pour the Sauce over them. Garnish with *Seville* Orange cut into thin Slices and notched; the Peel that is cut out, lay between the Slices.

To roast Rabbits with a Farce in their Bodies.

TAKE a Couple of Rabbits, parboil them, cut off their Heads, and first Joints of their Legs; make a Farce for them of their Livers minced with a Mushroom, a Truffle, a few Cives, and some Parsley minced, and seasoned with Salt, Pepper, and Nutmeg; add a good Handful of scraped Bacon; then pound all together in a Mortar; and having stuffed the Bellies of the Rabbits with some of this Farce, skewer them together, and lard them with lean Ham, fat Bacon, and Slices of Veal, wrap them up in Paper, spit and roast them: When they are enough, put some Cullis or Essence of Ham in a Dish, take off the Bards of Bacon, dish them, and serve them up hot for a first Course.

You may stuff their Bodies with Oysters, after being blanch'd, with an Anchovy minced,

To stew Rabbits.

GET two or three Rabbits, boil them till they are half enough, cut them into Pieces in the Joints, and cut the Meat off from the Bone in Pieces, leaving some Meat on the Bones; then put Meat and Bones into a good Quantity of the Liquor in which the Rabbits were parboil'd; set it over a Chafing-dish of Coals, between two Dishes, and let it stew, season with Salt, and gross Pepper, and then put in some Oil; and before you take it off the Fire, squeeze in some Juice of Lemon: When it has stewed enough, serve up all together in the Dish.

To stew Rabbits the French Way.

DIVIDE your Rabbits into Quarters, lard them with pretty large Lardoons of Bacon, fry them, stew them in a Stew-pan, with strong Broth, White Wine, Salt, Pepper, a Faggot of sweet Herbs, fry'd Flour and Orange.

To mumble Rabbits or Chickens.

PUT into the Bellies of your Rabbits, or Chickens, some Parsley, an Onion, and the Liver; set it over the Fire in the Stew-pan with as much Water as will cover them, with a little Salt; when they are half boil'd take them out, and shred the Parsley, Liver, and Onion, and tear the Flesh from the Bones of the Rabbit in small Flakes, and put into the Stew-pan again, with a very little of the Liquor it was boiled in, and a Pint of White Wine, and some Gravy, and Half a Pound or more of Butter, and some grated Nutmeg: When it is enough, shake in a little Flour, and thicken it up with Butter. Serve it on Sippets.

To roast Teals with Olives,

MINCE the Livers with Parsley, Onions, fine Herbs, Mushrooms, scraped Bacon, and a Bit of Butter, mix all together, and put it into the Bodies of your Teal, then blanch them with a little Butter, Parsley, and an Onion, then wrap them up in Slices of Bacon and Paper, and roast them; and while they are roasting take some Olives, take out the Stones, and blanch them; put them in a Stew-pan with a little Veal-gravy and Essence of Ham, and let them have a Boil. Your Teals being ready, take off the Paper and Bacon, and dish them up with your Ragoo of Olives over them.

Teals with Shalots.

PREPARE them as before and roast them, take some Shalots, mince them very small, and put them in a Stew-pan, with warm Water, and a little Gravy, Salt, and Pepper; let them just boil. Your Teals being ready, take off the Paper and Bacon, put them into the Dish, pour the Sauce over them, after it is thickened; squeeze a little Juice of an Orange into it.

Teals with Oysters.

STUFF their Bodies as before directed, mincing some blanched Oysters with the Stuffing; then wrap them up in Slices of Bacon and Paper, and roast them; then take some Oysters, and blanch them in their own Liquor, which strain off; put in a Stew-pan some of their Liquor, a good Lump of Butter, some Salt, Pepper, Nutmeg grated, a Dust of Flour, and a Dash of Vinegar, let it over the Fire to thicken, then put in your Oysters; let the Whole be relishing. Dish up your Teals, and pour your Oyster Ragoo over them.

At another Time you may serve them up with some blanched Parsley minced, and a minced Anchovy, with Lemons cut in Dice.

To boil Teal.

LET your Teal be large: When they are drawn and truss'd, stuff them with the following Farce: Take Oysters, Sage, Winter-savoury, Thyme, and Parsley, stripp'd and minced small; make them up into a Ball with Butter and Pepper, stiffen'd with Flour; put this Ball into the Belly of the Teal, and tie up the Neck and Vent close: Make your Water boil, put in the Fowl; when they are boil'd tender, dish them on Sippet, with Gravy, Anchovy-sauce, and the Herbs; laying blanch'd Oysters, with some sliced Lemon and Parsley, about the Dish Rim.

To boil Raies.

CUT off their Heads and Legs, truss them, and put them into a Stew-pan with strong Broth, and Half a Pint of White Wine, season with Salt, Pepper, whole Mace and Currants; when they are enough, dish them on Sippets, thicken the Broth with grated Manchet and Butter, dissolve a little Sugar in Water, Juice of Lemon, and put to the Broth: Garnish with Slices of Orange or Lemon, and serve them up.

To roast a Hern.

LET the Hern be well pick'd, parboil it, lard the Breast and Back, roast it, baste it with White Wine and Butter beaten up together, drudge it with sweet Herbs minced very small, and grated Bread ; make a Sauce of the Yolks of Eggs beaten, Anchovies, a little Claret and Vinegar : When it is roasted, serve it up ; garnish with Lemon and Orange.

To stew a Heath-Cock.

FLEA off the Skin, but leave the Rump, Legs, and Pinions whole ; then mince the Flesh with Beef-sewet, season it with Salt, Pepper, and sweet Herbs minced, and raw Yolks of Eggs, mix these all well together with three Artichoke-Bottoms boil'd, roasted and blanch'd Chesnuts, Marrow or Beef-sewet, and Skirrets boil'd, and minced pretty small ; then fill the Skin, and prick it up on the Back, stew it in a deep Stew-pan, with strong Broth, Marrow, large Mace, White Wine, Salt, boil'd Artichokes quarter'd, Chesnuts, Barberries, Grapes, and Pears quarter'd, and some of the minc'd Meat made up into Balls : When it is done, serve it up with Sippets, and garnish with Slices of Lemon, run it over with beaten Butter, garnish the Dish with the Yolks of hard Eggs, large Mace, and Chesnuts blanch'd.

To boil or stew Sea-Fowls.

TAKE a Swan, wild or tame Goose, Duck, Mallard, Teal, Gulls, Shoveler, Bittern, Widgeon, Hern, Shelldrakes, Pewets, Barnacles, Whooper, Puffin, Crane, &c. Bone them all but the Legs ; then make a Farce of Mutton, Venison, and Beef-sewet, minced small with savoury Herbs, season'd with Pepper, Nutmeg, Cloves, and Mace ; mix the minced Meat with raw Eggs, and add to them Oysters parboil'd in their own Liquor ; fill the Body of the Fowl with this Farce, and prick it up on the Back ; then put into a Stew-pan strong Broth, White Wine, and Oyster-liquor, Marrow boil'd, Cloves, and Mace, and put in your Fowl, and set them over a Stove to stew : In the mean Time, stew Oysters by themselves in White Wine, and Butter, with Onions, Pepper, and Mace, Artichoke-Bottoms, and put beaten Butter and boil'd Marrow to them : When all is ready, dish your Fowls on Sippets, and pour over them the Stew, and garnish the Dish with fry'd Oysters and grated Bread, and serve up hot.

To stew Wild Fowls.

HALF roast them ; then cut them into little Bits ; when cold put them into a Stew-pan, with a little Claret and Water, a Sprig of sweet Herbs, a little whole Pepper, Nutmeg and Salt, a little of each, one Anchovy, a Slice of Lemon ; let it stew till tender ; then thicken it with burnt Butter ; so serve them up on Sippets, and Lemon slic'd, or stew them only in Gravy.

SAUCES for POULTRY.

Stuffing for broil'd Pigeons.

TAKE the Livers of your Pigeons, and some Parsley and Shalot, and fat Bacon, a Bit of Anchovy, the Yolk of an hard Egg, a little grated Bread, and a little Marrow ; shred all these together very fine, season it with Salt and Pepper to your Taste, and wet it with a little Cream ; then stuff your Pigeons, and sew them up ; fry them in some Butter, and after that turn them on a Gridiron quick.

To stuff the Crop of a Turkey.

TAKE two Ounces of lean Veal, two Ounces of fat Bacon, Half the Liver of the Turkey, the fat Part of four Oysters, a small Onion, some Thyme, Parsley, and Lemon-peel, Pepper, Salt, and Nutmeg, Half a good Pippin, some grated Bread, the Yolk of an Egg, and Butter to roll it up in ; you may add Cream if you please ; beat all these in a Mortar till it is as fine as a Paste ; so fill the Crop of your Turkey.

Stuffing for a stubble Goose.

TAKE Half the Goose's Liver, some Sage and Parsley, Onion as big as a Nutmeg, Pepper, Salt, and grated Bread, with some Butter or Cream to wet it ; put more Sage than Parsley.

Sauce for boil'd Chickens.

TAKE two hard Eggs, the Yolks only, shred them as fine as possible, take the Livers of the Chickens and just set them ; then shred them very fine, and put the Eggs and Livers into some Gravy, and squeeze in a Lemon to your Taste, thicken and toss them up all together with a little shred Parsley. Garnish with Lemon.

Another Sauce for boiled Chickens or Lamb.

TAKE a little White Wine and a Pint of Claret, a few Sprigs of sweet Herbs, a little whole Pepper, and Mace, three Slices of Lemon; let it stew a little; then put in a little Parsley and Spinach boil'd green, and chopp'd a little; then beat it up thick with six Ounces of fresh Butter, and pour it over the Meat, and serve it. Garnish it with Lemon sliced, and Barberries, Grapes, and Gooseberries scalded, in their Season.

Another Way.

BOIL Artichokes till the Leaves are tender, then scrape off all the Meat, and leave the Bottoms whole, then boil the Livers of the Chickens so that they will spread like Paste, and put to them a little Parsley boil'd and minced, then put your scraped Artichokes, Livers, and Parsley, into a Stew-pan, with some Butter and Veal-gravy; and when your Sauce is hot, pour it over your Chickens. You must lay the Artichoke-Bottoms whole under the Chickens. Garnish with Lemon.

Sauce for Capons.

TAKE the Necks of your Capons, and boil them in a little Water, with a whole Onion and two Anchovies cut small, and a little white Pepper, and catch the Gravy that runs from the Capons, and put it to your Liquor, taking out the Necks, Onion, and Pepper, put in a little Butter, and shake it about; so serve it up with sliced Lemon.

A Sauce soon made for a Fowl.

BOIL the Liver of the Fowl in a few Spoonfuls of Water; after which, bruise the Liver in a small Quantity of the Liquor it was boil'd in; add a little Lemon-peel, very fine; melt some good Butter, and mix the Liver therein; let it just boil up, and put it into the Dish, with the Fowl.

Sauce for a Turkey.

TAKE a little Claret and strong Broth, or Water, Anchovy, one Shalot, a little Pepper, Mace, and Salt, and a Slice of Lemon; set it to stew a little, then strain it, and pour it through its Belly. Serve it with Onion-sauce. Boil them in three or four Waters, then drain them dry, chop them a little broad; lay them round the Turkey; butter them, and serve them only with Gravy.

The same for a Capon, only add the Necks, and a few Sprigs of sweet Herbs.

Another Way.

TAKE Half a Pint of Claret, as much strong Broth, an Onion, a little whole Pepper, an Anchovy, and a little Butter; let it stew a Quarter of an Hour, and pour it through the Body of the Turkey. Garnish the Dish with Lemons and Onions.

Sauce for a boiled Turkey.

A Little Water, or Mutton-gravy, if you have it, a Blade of Mace, an Onion, a little Bit of Thyme, a little Bit of Lemon-peel, and an Anchovy; boil all these together, strain them through a Sieve, melt some Butter, and add to them; and fry a few Sausages, and lay round the Dish. Garnish your Dish with Lemon.

A Sauce for Turkies or Capons.

HAVING got Half a Pint of White Wine, and a little Gravy, and Oyster-liquor, and a little grated Nutmeg, put to it three or four large Onions, boil'd tender and mash'd small, with a little small Pepper, and two or three Anchovies minced small, boil it a Quarter of an Hour, with a little grated white Bread, and put to it a Piece of Butter, and then put it to the Fowls, being roasted.

A good Sauce for Teal, Mallards, Ducks, &c.

TAKE a Quantity of Veal-gravy, according to the Bigness of your Dish of Wild-Fowl, season'd with Pepper and Salt; squeeze in the Juice of two Oranges, and a little Claret: This will serve all Sorts of Wild-Fowl.

Another Sauce for Wild-Fowl.

TAKE Half a Pint of Claret, a little Oyster-liquor, a little Gravy, and three or four Shalots; let it boil a Quarter of an Hour, with a little grated Bread, and put to it two Anchovies minced, and a little Butter, and shake it well together, and put it to your Fowl, being roasted, and serve them up.

Sauce for Wild Ducks.

GET a little Handful of Sage, one large Onion shred small ; season it with a little Salt, and roll them up with Butter into Balls, then put them in the Ducks, and roast them ; then take Half a Pint of Claret, dissolve in it two Anchovies ; then take Half as much Butter as Wine, then thicken them with the Yolks of two Eggs, then put your Ducks in your Dish, and pour your Sauce through them, and pull out your Balls ; so serve them.

Sauce for any Sort of Sea Fowl roasted.

PUT Half a Pint of Claret, and a Quarter of a Pint of Wine Vinegar into a Sauce-pan, with an Ounce of Sugar, some grated Bread, some Ginger and Cinnamon beaten, boil them up, and strain them ; then put in a Sprig of Rosemary, a little red Saunders, and two or three whole Cloves ; boil them again till it is pretty thick ; put this Sauce in your Dish, lay the Fowls upon it, and serve it up.

To make Spanish Sauce.

ROAST a Partridge, pound it well in a Mortar with good Gravy, with the Livers of Partridges, and some Pieces of Truffles, but put not in too much Gravy, but let it be pretty thick ; let it stand in a Dish for a while ; then put a Couple of Glasses of *Burgundy* or Claret into a Stew-pan, with two or three Slices of Onions, a Clove or two of Garlic, and a Couple of Glasses of the Sauce ; then strain it through a Sieve into the Stew-pan, pour the Cullis upon it, let it all be well season'd, add a little of Gammon Essence, and let all boil for some Time ; this Sauce is proper for Partridges roasted, and cut in Pieces.

Sauce for Snipes.

YOUR Snipes being roasted, take them off, and take out the Intrails and the Liver, put them in a Stew-pan, squash them, season them with Pepper and Salt, and moisten them with a little Red Wine, cut your Snipes into the Sauce, and if the Sauce be not thick enough, put in it two or three Spoonfuls of Veal or Ham Cullis, or a Piece of Butter rolled in Flour ; put it over the Fire, let it be of a good Taste, and when hot, squeeze into it the Juice of two Oranges, and serve it up hot.

The same will do for Woodcocks.

Sauce for Quails.

GET some Vine Leaves, and dry them before the Fire, then mince them, after which, put them into a Stew-pan with Half a Pint of Water and a Gill of Wine, either Red or White, a little Pepper and Salt; when stew'd a little put in a Piece of Butter.

This Sauce is also for roasted Pigeons.

Sauce for a Woodcock.

TAKE a very little Claret, some good Gravy, a Blade of Mace, some whole Pepper and Shalot; let these stew a little, then thicken it up with Butter; roast the Guts in the Woodcock, and let them run on Sippets, or a Toast of white Bread, and lay it under your Woodcock, and pour the Sauce in the Dish.

Sauce for a Woodcock or Pheasant.

TAKE a little Claret and Water, one Shalot, a little whole Pepper, Mace, a little grated white Bread, and Nutmeg; slice it a little thin, put in a Piece of fresh Butter. Serve it with Sippets and Lemon slic'd. Roast the Guts in them. The same Way for Pheasants, with roasted Wild Fowl round them. Put the Fowl-sauce in the Dish with it. Put the Pheasant-sauce by in a Plate.

Sauce for a Hare.

HALF a Pint of Red Wine, and a little Oyfter-liquor, and put to it some good Gravy, and a large Onion stuck with Cloves, and some whole Cinnamon, and Nutmeg, cut in Slices; then let it boil till the Onion is boil'd tender; then take out the Onion and whole Spice, and put to it three Anchovies, and a Piece of Butter; shake it up well together, and send it to the Table.

Another Way.

A Pint of Cream, and Half a Pound of fresh Butter; put them in a Stew-pan, and keep stirring it with a Spoon till all the Butter is melted, and the Sauce is thick; then take up the Hare, and pour the Sauce into the Dish.

Another Way.

MAKE good Gravy, thicken'd with a little Piece of Butter roll'd in Flour, and pour it into your Dish. You may leave the Butter out, if you don't like it, and have some Currant Jelly warm'd in a Cup, or Red Wine and Sugar boil'd to a Syrup, done thus: Take Half a Pint of Red Wine, a Quarter of a Pound of Sugar, and set over a slow Fire to simmer for about a Quarter of an Hour. You may do Half the Quantity, and put it into your Sauce-boat or Bason.

Another Way.

BASTE it with a Pint of Ale, and when the Liquor is three Parts wasted, and the Blood of the Hare mix'd with it, then take up the Dripping-pan, and pour it into a Sauce-pan, and set it by; then flour your Hare, and baste it well with Butter, and put into the Pan some Gravy, and scrape up all the Brown among the Liquor, and then put to it the Ale, and run it through a Sieve, and thicken it up with Butter roll'd in Flour. You may use Cream instead of Ale.

Sauce for a boiled Goose,

MUST be either Onions or Cabbage, first boil'd, and then stew'd in Butter for five Minutes.

A Sauce for Green-Geese, or for young Ducks.

GET Half a Pint of the Juice of Sorrel, and a little White Wine, a little grated Nutmeg, and a little grated Bread, let it boil a Quarter of an Hour, and put to it as much Sugar as will sweeten it; if you please, you may put in a few scalded Gooseberries or Grapes, and a Piece of Butter, shake it up thick, and put it to the Geese, being roasted. This Sauce is proper for Chickens.

French Sauce for a Goose.

HAVING drawn up some Butter thick, mix in it a Spoonful or two of Mustard, some Sugar, Vinegar, and Barberries.

Sauce for Land-Fowl.

BOIL Prunes, and strain a little Pulp into a little of the Blood of the Fowl, then put in a little Ginger and Cinnamon powder'd; put in also a little Sugar, and boil them to a pretty Thickness, and serve it in a Dish with the Gravy of the Fowl.

Sauce for boiled Rabbits instead of Onions.

BOIL the Livers, and shred them very small, as also two Eggs, not boil'd too hard, a large Spoonful of grated white Bread, have ready some strong Beef-Broth, and sweet Herbs ; to a little of that add two Spoonfuls of White Wine, and one of Vinegar ; a little Salt, and some Butter ; stir all in, and take care the Butter does not oil : Shred your Eggs very small.

French Sauce for Rabbits.

ONIONS minc'd small, fry'd, and mingled with Mustard and Pepper.

Sauce for boiled Rabbits or Ducks.

TO boil'd Rabbits or Ducks, you must pour boil'd Onions over them, which make thus : Take the Onions, peel them, and boil them in a great deal of Water ; shift your Water, then let them boil about two Hours, take them up, and throw them into a Colander to drain ; then with a Knife chop them on a Board ; put them into a Sauce-pan, just shake a little Flour over them, put in a little Milk or Cream, with a good Piece of Butter ; set them over the Fire, and when the Butter is all melted, they are enough. But if you would have Onion-sauce in Half an Hour, take your Onions, peel them, and cut them in thin Slices, put them into Milk and Water ; and when the Water boils, they will be done in twenty Minutes ; then throw them into a Colander to drain, chop them, and put them into a Sauce-pan ; shake in a little Flour, with a little Cream, if you have it, and a good Piece of Butter ; stir all together over the Fire till the Butter is melted, and they will be very fine.

This Sauce is very good with roast Mutton, and it is the best Way of boiling Onions.

Sauces for Partridges.

TAKE a Bunch of Sellery clean wash'd, cut all the White very small ; wash it again very clean, put it into a Sauce-pan with a Blade of Mace, a little beaten Pepper, and a very little Salt ; put to it a Pint of Water, let it boil till the Water is just wasted away ; then add a Quarter of a Pint of Cream,

Cream, and a Piece of Butter rolled in Flour; stir all together, and when it is thick and fine pour it over the Birds.

Or take the Livers and bruise them fine, some Parsley chopp'd fine, melt a little nice fresh Butter, then add the Livers and Parsley to it, squeeze in a little Lemon, just give it a Boil, and pour over your Birds.

Or take a Quarter of a Pint of Cream, the Yolk of an Egg beat fine, a little grated Nutmeg, a little beaten Mace, a Piece of Butter as big as a Nutmeg roll'd in Flour, and one Spoonful of White Wine; stir all together one Way; when fine and thick pour it over the Birds: You may add a few Mushrooms.

Or take a few Mushrooms, peel and wash them clean, put them in a Sauce-pan with a little Salt, put them over a very quick Fire, let them boil up, then put in a Quarter of a Pint of Cream and a little Nutmeg; shake them together with a very little Piece of Butter rolled in Flour, give it two or three Shakes over the Fire, three or four Minutes will do; then pour it over the Birds.

Or boil Half a Pound of Rice very tender in Beef-gravy, season with Pepper and Salt, and pour over your Birds: These Sauces do for boil'd Fowls, a Quart of Gravy will be enough, and let it boil till it is quite thick.

Or take grated Bread, Water, and Salt, and an Onion, boil all together, and when boil'd some Time, take out the Onion, and put in some minced Lemon and a Piece of Butter, the Bigness of a Walnut.

To preserve Cock's-combs.

LET them be well cleaned, then put them into a Pot with some melted Bacon, and boil them a little. About Half an Hour after, add a little Bay Salt, some Pepper, a little Vinegar, a Lemon sliced, and an Onion stuck with Cloves. When the Bacon begins to stick to the Pot, take them up, put them into the Pan you would keep them in, lay a clean Linnen Cloth over them, and pour melted Butter clarified over them, to keep them close from the Air. These make a pretty Plate at a Supper.

Butter'd Crumbs for Larks.

PUT a Piece of Butter into a Stew-pan, and let it run to Oil; then skim it clean, and pour it off from the Settlement; to this clear Oil put grated Crumbs of Bread, and keep them stirring till they are crisp; when they are drain'd lay them round your Larks.

SAUCES for roast Pigeons or Doves.

1. **G**RAVY and Juice of Orange.
2. Boil'd Parsley minced, and put amongst some Butter and Vinegar beaten up thick.
3. Gravy, Claret, and an Onion stewed together with a little Salt.
4. Vine Leaves roasted in the Bellies of the Pigeons, minced, and put in Claret and Salt, boil'd together, some Butter and Gravy.
5. Sweet Butter and Juice of Orange, beat together and made thick.
6. Minced Onions boil'd in Claret almost dry; then put to it Nutmeg, Sugar, Gravy of the Fowl, and a little Pepper.
7. Or Gravy of the Pigeons only.

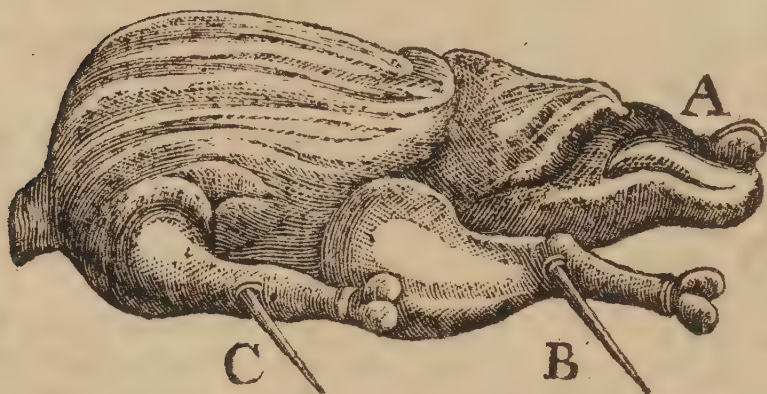
SAUCES for all Manner of roast Land Fowl, as, Turkey, Bustard, Peacock, Pheasant, Partridge, &c.

1. **S**LICED Onions being boil'd, stew them in some Water, Salt, Pepper, some grated Bread, and the Gravy of the Fowl.
2. Take Slices of white Bread, and boil them in fair Water with two whole Onions, some Gravy, Half a grated Nutmeg, and a little Salt; strain them together through a Strainer, and boil it up as thick as Water-Gruel; then add to it the Yolks of two Eggs dissolved, with the Juice of two Oranges.
3. Take thin Slices of Manchet, Gravy of the Fowl, some sweet Butter, grated Nutmeg, Pepper, and Salt, stew all together, and being stewed, put in a Lemon sliced with the Peel.
4. Onions sliced and boil'd in Water, and a little Salt, and a few Bread Crumbs, beaten Pepper, Nutmeg, three Spoonfuls of White Wine, and some Lemon-peel finely minced, and boiled all together; being almost boiled, put in the Juice of an Orange, beaten Butter, and the Gravy of the Fowl.
5. Stamp small Nuts to a Paste, with Bread, Pepper, Saffron, Cloves, the Juice of an Orange, and strong Broth, strain and boil them together very thick.
6. Quince, Prunes, Currants, and Raisins boil'd muskified Biscuit, stamped and strained, with White Wine, Rose Vinegar, Nutmeg, Cinnamon, Cloves, Juice of Oranges, and Sugar, boil it not too thick.

7. Take a Manchet, pare off the Crust, and slice it, then boil it in fair Water, and being somewhat thick, put in some White Wine, Wine Vinegar, or Elder Vinegar, Sugar, and Butter.

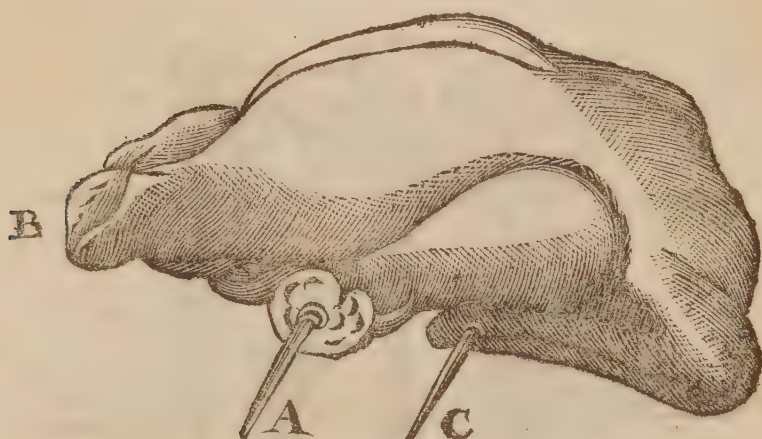
8. Almond Paste and Crumbs of Manchet, stamp them together with some Sugar, Ginger, and Salt, strain them with Grape-Verjuice and Juice of Oranges ; boil it pretty thick.

The Manner of trussing a Goose.



A Goose has no more than the thick Joints of the Legs and Wings left to the Body ; the Feet and the Pinions being cut off, to accompany the other Gibblets, which consist of the Head and Neck, with the Liver and Gizzard. Then at the Bottom of the Apron of the Goose **A**, cut an Hole, and draw the Rump through it ; then pass a Skewer through the small Part of the Leg, through the Body, near the Back, as at **B**, and another Skewer through the thinnest Part of the Wings, and through the Body, near the Back, as at **C**, and it will be right.

The Manner of trussing a Chicken like a Turkey-Poult, or of trussing a Turkey-Poult.

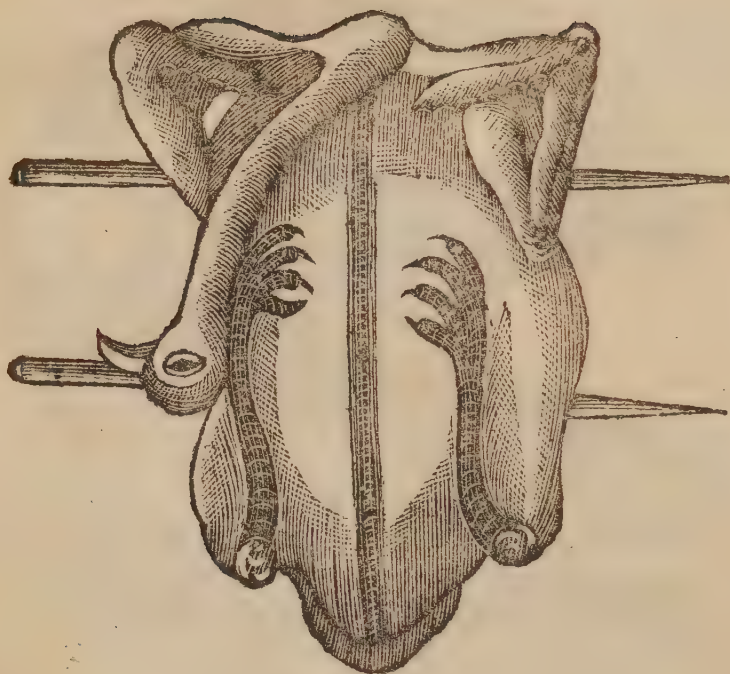


AFTER you have got a Chicken, cut a long Slit down the Neck, on the Fore-part; then take out the Crop and the Merry-thought, as it is called; then twist the Neck, and bring it down under the Back, till the Head is placed on the Side of the left Leg; bind the Legs in, with their Claws on, and turn them upon the Back. Then, between the Bending of the Leg and the Thigh, on the right Side, pass a Skewer thro' the Body of the Fowl; and when it is through, run the Point thro' the Head, by the same Place of the Leg as you did before, as at A: You must likewise pull the Rump B thro' the Apron of the Fowl.

Note, The Neck is twisted like a Cord, and the bony Part of it must be quite taken out, and the under Jaw of the Fowl taken away; neither should the Liver and the Gizzard be served with it, though the Pinions are left on. Then turn the Pinions behind the Back, and pass a Skewer through the extreme Joint, between the Pinion and the lower Joint of the Wing, through the Body, near the Back, as at C, and it will be fit to roast in the fashionable Manner.

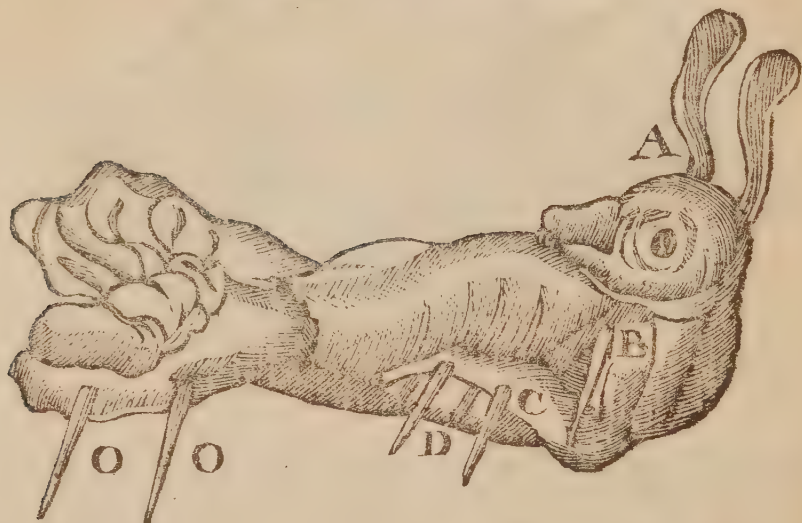
N. B. Always mind to beat down the Breast-bone, and pick the Head and Neck clean from the Feathers, before you begin to truss your Fowl.

A Turkey-Poult has no Merry-thought, as it is called; and therefore, to imitate a Turkey the better, we take it out of a Chicken through the Neck.



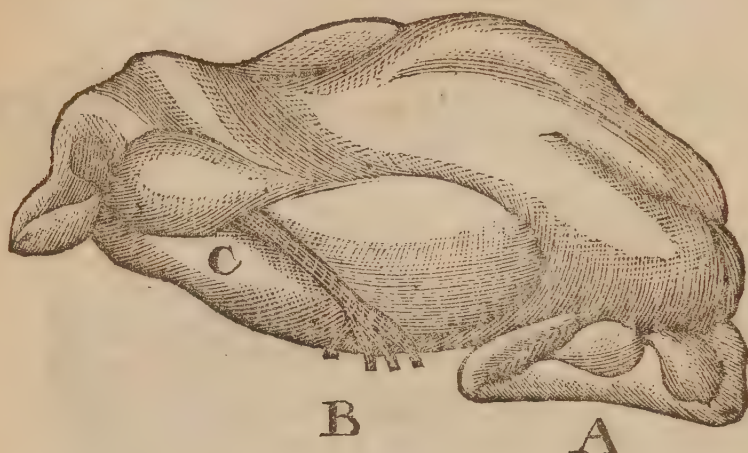
THE above FIGURE shews the Manner how the Legs and Pinions will appear when they are turned to the Back ; as also, the Position of the Head and Neck of the Chicken or Turkey-Poult.

The Manner of trussing an Hare.



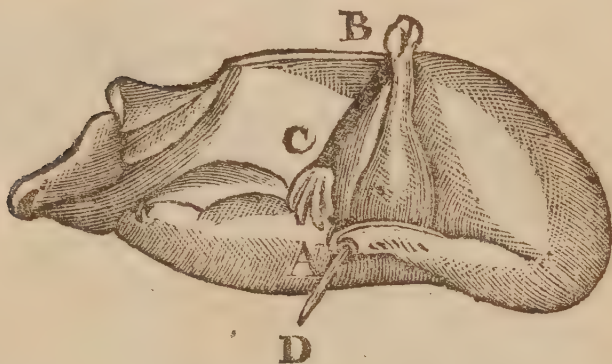
CASE an Hare, and in casing it, just when you come to the Ears, pass a Skewer just between the Skin and the Head, and, by Degrees, raise it up till the Skin leaves both the Ears stripp'd, and then take off the rest as usual. Then give the Head a Twist over the Back, that it may stand as at A, putting two Skewers in the Ears, partly to make them stand upright, and to secure the Head in a right Position; then push the Joint of the Shoulder-blade up as high as may be, towards the Back, and pass a Skewer between the Joints, as at B, through the bottom Jaw of the Hare, which will keep it steady; then pass another Skewer through the lower Branch of the Leg at C, through the Ribs, passing close by the Blade-bone, to keep that up tight, and another through the Point of the same Branch, as at D, which finishes the upper Part. Then bend in both Legs between the Haunches, so that their Points meet under the Scut, and skewer them fast, with two Skewers, as at O, O.

To truss a Hare short, see the Manner of trussing a Rabbit for boiling.

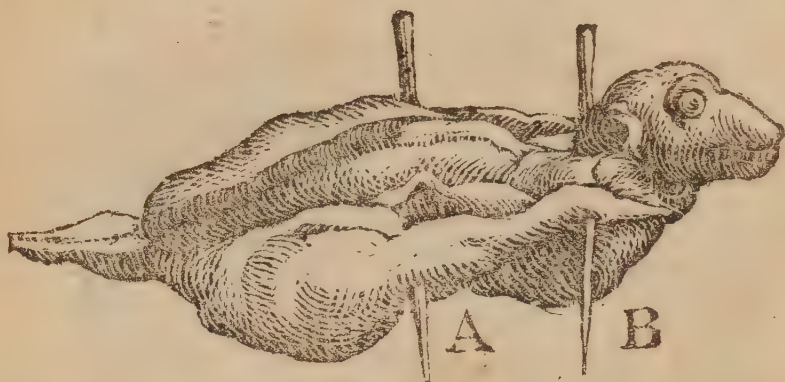
The Manner of trussing a Fowl for Boiling.

YOU must, when it is drawn, twist the Wings till you bring the Pinion under the Back ; and you may, if you will, enclose the Liver and Gizzard, one in each Wing, as at A, but they are commonly left out. Then beat down the Breast-bone, that it does not rise above the fleshy Part ; then cut off the Claws of the Feet, and twist the Legs, and bring them on the Outside of the Thigh towards the Wing, as at B, and cut an Hole on each Side the Apron, just above the Sidesman, and put the Joints of the Legs into the Body of the Fowl, as at C : So this is truss'd without a Skewer.

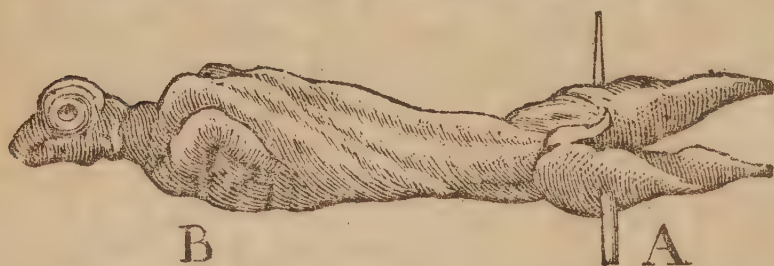
The Manner of trussing an Easterling.



A Duck, an Easterling, a Teal, and a Widgeon, are all truss'd in the same Manner. Draw it, and lay aside the Liver and Gizzard, and take out the Neck, leaving the Skin of the Neck full enough to spread over the Place where the Neck was cut off. Then cut off the Pinions at A, and raise up the whole Legs, till they are upright in the Middle of the Fowl B, and press them between the Stump of the Wings and the Body of the Fowl; twist the Feet towards the Body, and bring them forwards, with the Bottom of the Feet towards the Body of the Fowl, as at C: Then take a Skewer, and pass it through the Fowl, between the lower Joint, next the Foot and the Thigh, taking hold, at the same Time, of the Ends of the Stumps of the Wings A: Then will the Legs, as we have placed them, stand upright. D is the Point of the Skewer.

The Manner of trussing a Rabbit for boiling.

CUT the two Haunches of the Rabbit close to the Back-bone, two Inches, and turn up the Haunches, by the Side of the Rabbit, skewer the Haunches through the Middle Part of the Back, as at A; then put a Skewer through the utmost Joints of the Legs, the Shoulder-blades and Neck, as at B, trussing the Shoulders high, and bending the Neck backwards that the Skewer may pass through the Whole.

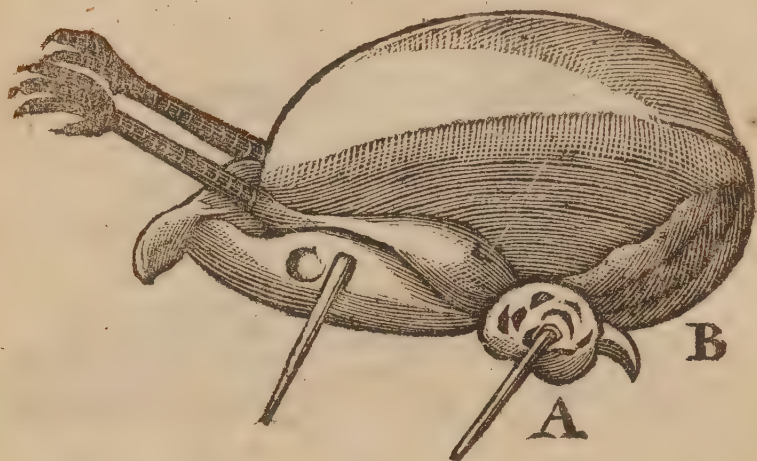
The Manner of trussing a Rabbit for roasting.

CASE all the Rabbit, excepting the lower Joints of the Fore-legs, and those you chop off; then pass a Skewer through the Middle of the Haunches after you have laid them flat, as at A, and the Fore-legs, which are call'd the Wings, must be turn'd as at B, so that the smaller Joints may be push'd into the Body, through the Ribs. This, as a single Rabbit, has the Spit pass'd through the Body and Head, but the Skewer takes hold of the Spit to preserve the Haunches. But to truss a Couple of Rabbits, there are seven Skewers, and then the Spit passes only between the Skewers, without touching the Rabbits.

You may truss it short as for boiling, and roast it.

The Manner of trussing a Pigeon.

DR A W it, but leave in the Liver, for that has no Gall; then push up the Breast from the Vent, and holding up the Legs, put a Skewer just between the Bent of the Thigh and the Brown of the Leg, first having turned the Pinions under the Back; and see the lower Joint of the biggest Pinions are so pass'd with the Skewer, that the Legs are between them and the Body, as at A.

The Manner of trussing a Pheasant or Partridge.

BOTH the Pheasant and the Partridge are truss'd the same Way, only the Neck of the Partridge is cut off, and the Head of the Pheasant is left on: The Cut above shews the Pheasant truss'd. When it is drawn, cut off the Pinions, leaving only the Stump-bone next the Breast, and pass a Skewer through its Point, and through the Body near the Back; and then give the Neck a Turn; and passing it by the Back, bring the Head on the Outside of the other Wing-bone, as at A, and run the Skewer through both, with the Head standing towards the Neck, or the Rump, which you please: B is where the Neck runs. Then take the Legs, with their Claws on, and press them by the Joints together, so as to press the lower Part of the Breast; then press them down between the Sidesman, and pass a Skewer through all, as at C. Remember a Partridge must have its Neck cut off, or else in every Thing is trussed like a Pheasant.

C H A P. V.

*Of Dressing of E G G S.**To make Eggs eat like Mushrooms.*

GET six Eggs, and boil them hard, peel them, and cut them in thin Slices, put a Quarter of a Pound of Butter into the Frying-pan, and make it hot; then put in your Eggs, and fry them quick Half a Quarter of an Hour; throw over them a little Salt, Pepper, and Nutmeg. For Sauce, take Half a Pint of White Wine, the Juice of a Lemon, a Shalot shred small, a Quarter of a Pound of Butter, and stir it all together, and lay it on Sippets, and serve it.

Eggs with Endive.

BLANCH some Endive, press it well, give it two or three Cuts with a Knife, and put it in a Stew-pan; wet it with a little Fish-Broth, and season it with Pepper, Salt, and a Bunch of sweet Herbs; let it stew for about Half an Hour, and bind it with a Cullis of Fish; let your Eggs be poached in Butter, and trimmed all round, mind that the Ragoo of Endive tastes well, dress it in a Dish, lay your poach'd Eggs, well coloured, in Order upon it, and serve it hot.

Stuffed Eggs.

TAKE a Dozen Eggs, boil them hard, peel them, split them in two, and take the Yolks out of them, put them in a Mortar with a Bit of Butter, young Onions, shred Parsley, Mushrooms, and a Piece of Crumb of Bread boiled in Milk; if you have any Flesh of Fish put some in it, and season it with Salt, Pepper, sweet Herbs, and fine Spices. Pound them all well together, and fill the Whites of your Eggs with it, and smooth them by dipping your Knife in Egg. Then take the Dish you design to serve them in, put some Farce at the Bottom of it, then put your stuffed Whites of Eggs in Order upon it; then bread them, and bake them in an Oven, to give them a Colour. When they are done, put a little Sauce of any thing you think proper, without covering them; and serve them hot for a second Course.

Another Way to dress Eggs.

BOIL six Eggs hard, peel them, and cut them in thin Slices, put a Quarter of a Pound of Butter into the Stew-pan, then put in your Eggs, and fry them quick; Half a Quarter of an Hour will do them. You must be very careful not to break them; throw over them Pepper, Salt, and Nutmeg; lay them in your Dish before the Fire, pour out all the Fat, shake in a little Flour, and have ready two Shalots cut small; throw them into the Pan, pour in a Quarter of a Pint of White Wine, a little Juice of Lemon, and a little Piece of Butter rolled in Flour. Stir all together till it is thick; if you have not Sauce enough, put in a little more Wine, toast some thin Slices of Bread cut thus Δ , and lay round your Dish, pour the Sauce all over, and send it to Table hot. You may put Sweet-Oil on the Toast, if it be agreeable.

A pretty Dish of Whites of Eggs.

TAKE the Whites of twelve Eggs, beat them up with four Spoonfuls of Rose-water, a little grated Lemon-peel, a little Nutmeg, sweeten with Sugar, mix them well, boil them in four Bladders, tie them in the Shape of an Egg, and boil them hard; they will take Half an Hour. Lay them in your Dish when cold; mix Half a Pint of thick Cream, a Gill of Sack, and Half the Juice of a *Seville* Orange. Mix all together, and sweeten with fine Sugar, and pour over the Eggs. Serve it up for a Side-dish at Supper, or when you please.

Another Way to dress Eggs.

PUT some Butter, or Hogs Lard, in a Stew-pan, and when it is very hot, break an Egg in it, and let it colour; poach as many as you will serve in your Dish, the same Way; your Eggs being poach'd, knead a little Piece of Butter in Flour, and put in a Stew-pan, with a little Gravy, or Water, Salt, Pepper, and a little Dash of Vinegar; bind it, and then put it in the Dish you are to serve in, put your Eggs upon it, and serve it hot.

Eggs the Piedmont Way.

FILL a Dish almost full of Cream, put it on the Fire, and when the Cream boils, break as many Eggs in it as your Dish will hold; season it with Salt, Pepper, and Nutmeg, cover them with another Dish, take care they be no hard; and when enough, serve them hot.

Eggs en Crepine.

HAVING some raw Ham, Veal Sweetbreads, fat Livers, Truffles, and Mushrooms, cut all into Dice, toss them up in melted Bacon, moisten the Whole with Gravy, set it simmering for Half an Hour, then bind it with a Cullis of Veal and Ham. See that your Ragoo be well relished, and set a cooling. Take ten new laid Eggs, and divide the Whites from the Yolks, whip up the Whites to a Froth, and beat up the Yolks, either in a little Cullis or Cream; strain them thro' a Sieve, and pour them into your Ragoo, together with the Whites, and mix the Whole well together. Then take a flat-bottom'd Sauce-pan, lay a Veal Caul in the Bottom of it, pour in your Ragoo, fold the Caul down upon it, and bake it in an Oven. When it is enough, turn it upside down into a Dish, and serve it hot.

Another Time, instead of serving it dry, you may throw on it a Cullis of Veal and Ham, or a Ragoo of Mushrooms.

Eggs à la Tripe.

BOIL them hard, take off the Shells, and cut them in Slices long-ways; take a Bit of fresh Butter, put it in a Stew-pan, let it melt over a Stove, put in your Eggs, and toss them up with shred Parsley, season'd with Salt and Pepper. When they are enough, pour in a little Cream, and serve them warm in Plates or little Dishes.

If you would not serve them with Cream, you may, while you are tossing them up in the Stew-pan, add a little shred Onion, and instead of the Cream, beat up two Yolks of Eggs in a little Verjuice or Vinegar, and Water, thicken your Eggs with it, and serve them as you do the others with Cream.

Eggs with Anchovies.

PREPARE Eggs, and break Half of them into a Butter-dish, set them over the Fire, dissolve three Anchovies in three Spoonfuls of White Wine, and pour into the Eggs; beat a Handful of Pistachoes in a Mortar; put Half a Quarter of a Pint of Mutton-gravy, and your beaten Pistachoes, into the Eggs, don't let the Eggs be too stiff; cut large Sippets, toast them, lay them in the Dish, and the Eggs upon them by Spoonfuls, or you may dish them with the Toasts about them on the Brims of the Dish.

Eggs poach'd with Anchovies.

POACH your Eggs, lay them in a Dish, trim them round with a Knife; melt some Butter with Anchovies, fry'd Flour, Salt, and Juice of Lemon; pour this upon them, and serve them.

To dress Eggs with Bread.

TAKE a Penny-loaf, soak it in a Quart of hot Milk for two Hours, or till the Bread is soft; then strain it through a coarse Sieve, put to it two Spoonfuls of Orange-flower-Water, or Rose Water, sweeten it, grate in a little Nutmeg, take a little Dish, butter the Bottom of it, break in as many Eggs as will cover the Bottom of the Dish, pour in the Bread and Milk, set it in a Tin Oven before the Fire, and Half an Hour will bake it; or it will do on a Chafing-dish of Coals. Cover it close before the Fire, or bake it in a slow Oven.

To broil Eggs.

CUT a Toast round a Quartern loaf, toast it brown, lay it on your Dish, butter it, and very carefully break six or eight Eggs on the Toast, and take a red-hot Shovel and hold over them. When they are done, squeeze a *Seville* Orange over them, grate a little Nutmeg over it, and serve it up for a Side-plate. Or you may poach your Eggs, and lay them on the Toast; or toast your Toast crisp, and pour a little boiling Water over it; season it with a little Salt, and then lay your poach'd Eggs on it.

To dress Eggs and Crawfish.

FIRST make a Ragoo of Crawfish-Tails, Artichoke-Bottoms, Truffles, and Mushrooms, cut into Pieces, and toss'd up in a Stew-pan with a little Butter, and moistened with a little Fish-Broth; the Whole being season'd with Salt, Pepper, and a Faggot of sweet Herbs, let it stand simmring for a Quarter of an Hour; then take off the Fat; put to it a Cullis of Crawfish; then take Half a Score new-laid Eggs, poach them in boiling Water, lay them in a Dish, pour the Ragoo upon them, and serve them in little Dishes.

Eggs poached with Cream.

POACH your Eggs with Butter in a Stew-pan; then take them out upon a Plate, and trim the Whites; then put to them some Cream with Sugar, and a little Salt; garnish them as you please, and serve them up hot.

Or thus.

SWEETEN a Quart of Cream with Sugar, put in three or four Zests of Lemon, and a Stick of Cinnamon; take Half a Pound of sweet Almonds, and twenty bitter ones, pounded in a Mortar, sprinkled now and then with Milk, till they become a Paste; then put them into the Cream, with the Yolks of fifteen Eggs; mix all these together, and strain it two or three Times through a Sieve; put it into a Dish, set it over the Fire, cover it, and put Fire over it; when they are enough, set them by to cool, and serve them cold in Plates.

Another Way to dress Eggs.

TAKE four or five Eggs, and break them into a Dish, put a Piece of Butter under and over them, and season them with Pepper and Salt, and cover them with another Dish; then put them over a Stove, or Chafing-dish of Charcoal, and let them do hard or soft, according as you like.

Poach'd Eggs and Cucumbers.

WHEN you have got some Cucumbers, make a Ragoo of them thus: Pare the Cucumbers, cut them in Halves, take out the Seeds, slice them, and marinate them in Vinegar, Salt, Pepper, and an Onion or two sliced; then stew them in a Pan with fresh Butter, till they are brown; then put to them a little Fish-Broth, and let them simmer for Half an Hour; then skim off all the Fat, and add to them a Cullis of Crawfish, or other Fish. When you have this ready, poach your Eggs one by one, in Butter, lay them in the Dish; trim the Whites round with a Knife; pour your Ragoo upon them, and serve them up.

To farce Eggs.

GET a Couple of Cabbage-Lettuces, scald them with a few Mushrooms, Parsley, Sorrel, and Chervil; then chop them all very small with the Yolks of hard Eggs, season'd with Salt and Nutmeg; then stew them in Butter, and when they are

are enough, put in a little Cream, then pour them into the Bottom of a Dish. Make another Farce with the Whites of your Eggs, sweet Herbs, &c. giving them a Colour with a red-hot Fire-shovel, and garnish the Brim of your Dish with them.

To dress Eggs the Burgundian Way.

POUND a Piece of lean Beef with some beaten Cinnamon, Sugar, Maccaroons, and a Slice of Lemon; then take Half a Dozen Eggs, without the Tread, a little Salt and Milk; mix all well together, and strain them through a Sieve; put it into a Dish, set it over a Fire, and brown it with a red-hot Fire-shovel.

To dress Eggs after the German Way.

AFTER you have broke your Eggs into a Dish, put to them some Pease-loop, and set them over a Stove; mix the Yolks of two or three Eggs with a little Milk, and strain them through a Sieve; then take away the Broth in which the Eggs were dress'd, and put the Yolks upon them, scrape some Cheese on them, and colour them with a red-hot Shovel.

To dress Eggs à la Huguenotte, or the Protestant Way.

HAVING broke a Dozen of Eggs, or more, as you please, beat them together, and put to them the Gravy of a Leg of Mutton, or roast Beef, stir and beat them well together over a Chafing-dish of Coals, with a little Salt, squeeze in the Juice of Oranges or Lemons; then put in some Mushrooms, well boil'd and season'd; when your Eggs are well mixed with the Gravy, &c. take them off the Fire, keep them cover'd for some Time; then grate some Nutmeg over them, and serve them up.

To dress Eggs the Italian Way.

MAKE a Syrup with Sugar and a little Water, and when it is something better than half made, put the Yolks of Eggs in a Silver Spoon, one by one, and hold them in the Syrup to poach. Serve them up to the Table, cover'd and garnish'd with Pistachoes, Orange-flowers, and Slices of Lemon-peel, boil'd in the same Syrup, and sprinkle a little Lemon-juice upon them.

To dress Eggs with Lettuce.

SCALD some Cabbage-Lettuce in Water, squeeze them well; then slice them, and toss them up with Butter, season them with Salt, Pepper, and a Bunch of sweet Herbs; then set them over a gentle Fire in a Stew-pan with Butter, and let them stew for Half an Hour; then skim off the Fat, and add to them a Fish Cullis; then lay them in Dishes. Poach some Eggs in Butter, lay the Eggs upon the Lettuce, and serve them upon Plates.

To butter Eggs the Polonian Fashion.

AFTER you have got Half a Score Eggs, beat them, and having ready some Bread soak'd in Gravy, beat them together in a Mortar, with some Salt; put this to your Eggs, and then add a little preserv'd Lemon-peel, either cut into small Slices or shred small, butter them, set them over a Chafing-dish of Coals, and serve them on Sippets.

To dress Eggs after the Portugueze Way.

SOME Sugar being dissolved in Orange-flower-water, the Juice of two Lemons, and a little Salt, put into it the Yolks of Eggs, set it on the Fire, and stir it well with a Spoon. Let them boil till the Eggs slip from the Side of the Dish; then set them by to cool; then dress them in the Form of a Pyramid, and garnish with March-pane and Lemon-peel.

Another Way.

TAKE some Parsley, Leeks, and Onions, cut them small, fry them in fresh Butter; when they are about half fry'd, put to them hard Eggs cut into Rounds, a Handful of Mushrooms, well pick'd, wash'd, and slic'd, and some Salt; fry all together, and when they are almost done, put in a little Vinegar; lay Sippets in the Dish, and Slices of Lemon upon them; then pour in your Eggs, &c. and grate Nutmeg over them.

To dress Eggs the Spanish Way.

BREAK a Dozen and Half of new-laid Eggs, mix them with a Quarter of a Pound of Sugar, a Quarter of a Pint of Sack, a little Salt, and grated Nutmeg, and the Juice of an Orange; beat them all together very well; then set them over a gentle Fire, and keep them continually stirring till they begin to

to thicken: Then serve them up to Table in a Dish, with toasted Manchets dipp'd in the Juice of Oranges, White Wine, or Claret, and scraped Sugar: Then sprinkle over them some Juice of Orange.

To poach Eggs.

BOIL Water and Vinegar mix'd together, with some Cloves and Mace; when it is boiling break in your Eggs, and stir them about gently with a Slice, till the Whites be harden'd; then take them up, and pare off what is not handsome; lay Sippets in a Dish, soaked in the Liquor the Eggs were poach'd in, melt some Butter with a little Vinegar, and pour over them, and serve them hot.

Another Way.

GET Half a Dozen Eggs, and the Flesh of a Couple of Partridges, or other Fowl; mince the Flesh as small as you can, put it into a Dish with a Ladleful of Mutton-Gravy, in which you have dissolved a Couple of Anchovies; season it with beaten Cloves, Nutmeg, and Mace: Then set it a stewing over a Stove, or Chafing-dish; when it is half done, break in your Eggs one by one, slipping away the most Part of the Whites, and with the End of an Egg-shell, make a Place in your Meat, in which put your Eggs, which do round in Order; let them stew while the Eggs are enough, grate in Nutmeg, squeeze in the Juice of an Orange, garnish with whole Onions, and serve it up hot.

To poach Eggs with Gravy.

WHEN you have poach'd Eggs, as before, having in readiness some good Gravy, heat it over the Fire, season'd with Salt, Pepper, and a whole Leek, lay your Eggs in a Dish, strain your Gravy upon them through a Sieve, and serve them hot in little Dishes or Plates.

To dress Eggs with Orange-juice.

BEAT your Eggs well, squeezing in some Orange as you beat them; season them with a little Salt, put some Gravy and Butter into a Stew-pan, and your Eggs also, set them over a gentle Fire, and keep them continually stirring, lest they should stick to the Pan: When they are done, serve them up hot in a Dish.

To dress Eggs in Verjuice.

LET your Eggs be beat well with a little Verjuice, then put to them Salt and Nutmeg; put them over the Fire with a little Butter; and when they are about as thick as Cream, serve them up.

To fry Eggs as round as Balls.

HAVING a deep Frying-pan, and three Pints of clarified Butter, heat it as hot as for Fritters, and stir it with a Stick till it runs round like a Whirl-pool; then break an Egg into the Middle, and turn it round with your Stick till it be as hard as a soft-poach'd Egg, the Whirling round of the Butter will make it as round as a Ball; then take it up with a Slice, put it into a warm Dish, set it leaning before the Fire to keep hot; they will keep Half an Hour, and yet be soft, so you may do as many as you please; you may serve them with fry'd or roasted Collops, or stew'd Spinach. Garnish with Orange.

To make artificial Eggs.

BOIL a Gallon of Milk in an earthen Pan till it comes to a Quart, keeping it continually stirring with a wooden Ladle; then put one third Part of it into a Dish, and set it on the Fire again with some Rice, Cream, and a little Saffron, till it grows thick and pretty firm; then make it up into the Form of Yolks of Eggs, keeping them lukewarm; then take the Milk you set by, and with that fill up some Egg-shells that you have opened, wash'd, and topp'd, and put your artificial Yolks into the Shells, and a little Almond Cream and Orange flower-water on the Top: These are usually served up on a ruffled Napkin, and are eaten in the Time of Lent.

To make an Egg as big as Twenty.

PART the Yolks from the Whites of twenty Eggs, strain the Yolks by themselves, and the Whites by themselves, boil the Yolks in a Bladder, in the Form either of an Egg or Ball; when they are boiled hard, put the Ball of Yolks into another Bladder, and the Whites round about it, and bind it up oval or round, and boil it. These Eggs are used in grand Sallads.

If you please you may add to the Yolks of the Eggs Ambergreese, Musk, grated Biscuits, candy'd Pistachoes and Sugar; and to the Whites, Musk, Almond-paste, beaten Ginger, and

and the Juice of Oranges, and serve them up with Butter, Almond-milk, Sugar, and Juice of Orange.

Eggs with Rose-water.

LET your Eggs be temper'd with Rose-water, Salt, beaten Cinnamon, Maccaroon, and Lemon-peel, boil them with clarify'd Butter in a Pan over a gentle Fire; when they are enough, ice them over with Sugar and Orange-flower, or Rose-water; and, when you serve them up, put some Lemon-juice and the Kernels of Pomegranates to them.

To dress Eggs hard.

SOME Butter being put into a Dish with Vinegar and Salt, set it over a Chafing-dish; when the Butter is melted, put in two or three Yolks of hard Eggs, dissolve them in the Butter and Vinegar for the Sauce; then having other hard Eggs ready, cut them in Halves or Quarters, lay them in the Sauce, and grate over them some Nutmeg and Crust of Bread.

Artificial Eggs au Miroir.

FILL the Bottom of a Plate with Cream, and let it boil with Butter, covered with a Lid, having Fire upon it; when it grows firm take it off the Fire, make hollow Places with a Spoon, and fill them with artificial Yolks, (for which see the Receipt to make artificial Eggs;) make a Sauce with Butter, Salt, Pepper, Nutmeg, a little Vinegar, and some sweet Herbs, chopp'd very small, and pour it in hot upon the Eggs.

Eggs in Moonshine.

HAVING broke your Eggs into a Dish upon some Butter and Oil, either melted or cold, strew some Salt on them, and set them over a Chafing dish of Coals, but make not the Yolks too hard; and, while they are doing, cover them, and make a Sauce of an Onion cut into round Slices, and fry'd in good Oil or Butter; then put a little Verjuice, Salt, and grated Nutmeg to them, and serve them up.

To butter Eggs upon Toasts.

HALF a Score Eggs being beat in a Dish with some Salt, put Butter to them, then cut some Slices of Bread, and toast them; when the Toasts are butter'd lay them in a Dish, lay the Eggs on the Toasts, and garnish the Dish with Pepper and Salt.

Eggs after the Swiss Way.

WHEN your Eggs are dress'd, as it were *au Mirior*, bread them with Crumbs; then let them be covered with a Pike Hash, and some scraped Cheefe, and brought to a fine Colour.

Amulet of Eggs.

GET what Quantity of Eggs you want, beat them well, and season them with Salt, and whole Pepper, if you like it; then have your Frying pan ready, with a good deal of fresh Butter, let it be thoroughly hot, then put in your Eggs, with four Spoonfuls of strong Gravy; then have ready cut Parsley and Cives, and throw over them; and when it is enough, turn it on the other Side, and squeeze the Juice of a Lemon or an Orange over it. Serve it for a Side-dish.

Eggs with the Juice of Sorrel.

POACH your Eggs in boiling Water; and having pounded some Sorrel, put the Juice of it in a Dish, with some Butter, two or three raw Eggs, Salt, and Nutmeg; make all this into a Sauce, and pour it on your poach'd Eggs; so serve them.

Eggs with Succory.

BLANCH some Succory, squeeze it well, give it three or four Cuts with a Knife, put it into a Stew-pan, moisten it with a little Fish-Broth, season it with Pepper, Salt, and a Bunch of savoury Herbs, let it simmer Half an Hour, and then thicken it with a Fish Cullis, lay it handsomely in the Dish, and having poach'd your Eggs in Butter, and cut them round, as in the foregoing Receipt, lay them upon the Succory, and serve them in Plates or little Dishes, or for *Hors d'Oeuvres*.

Eggs and Sellery.

TAKE four or five Roots of Sellery, half boil it in white Water, that is to say, in Water, Butter, Flour, and Salt; then take them up, drain them, cut them in Pieces, and put them into a Stew-pan, with a little Fish Cullis, set them a simmering Half an Hour, thicken them with a Crawfish Cullis, and as big as a Walnut of Butter, keeping them always moving over the Fire. See that your Ragoo be well relish'd, put in a little Vinegar, lay it in a Dish.

Dish, and your poach'd Eggs upon it. Serve it as your Eggs with Succory.

Instead of poach'd Eggs, you may make use of hard Eggs cut in Halves, laying them upon the Sellery round your Dish, and serve them as above.

Eggs and Crawfish to be served in little Dishes on Fasting Days.

TAKE a little Ladleful of Fish-Broth, a small Crust of Bread, a Mushroom, a little Parsley, a whole Leek, and make it simmer all together: Take it off the Fire, and put to it more or less Cullis of Crawfish, according to the Size of the Dish you intend to make: Set a Dish on the Table, and a Sieve in it, into which break six new-laid Eggs, and strain your Cullis and them through the Sieve three or four Times. Set a Silver Dish on hot Embers, pour in your Eggs, cover it with a Tart-pan Cover, and put Fire upon it. Lift it up from Time to Time to see when the Eggs are enough, and when you find them to be so, serve them warm.

For Flesh Days.

TAKE Veal-gravy and Cullis of Veal and Ham, of each an equal Quantity; when you have mix'd them together, take one Half of it, and season it with Salt, Pepper, and a little Nutmeg; put the other Half among some Crawfish Cullis, in which beat up eight new-laid Eggs, and strain the Whole through a Sieve: Set a Dish upon live Embers, pour your Eggs into the Dish, and cover it with a Tart-pan Cover, lay Fire upon it; look on them from Time to Time, and when you see that they begin to thicken, serve them hot in Plates or little Dishes.

C H A P. VI.

Of R A G O O S.

A Ragoo of Sturgeon.

YOUR Sturgeon being cut into Pieces, and those Pieces larded, flour them a little in order to fry them brown with Lard : As soon as they are come to a Colour, slip them into a Stew-pan with good Gravy, sweet Herbs, some Slices of Lemon, Truffles, Mushrooms, Veal Sweet-breads, and a good Cullis : Afterwards, the whole Mefs being well cleared from the Fat, put in a Drop of Verjuice, and serve it hot.

To dress Fresh Cod in Ragoo.

SCALE your Fish, and boil it in Water, with Vinegar, Pepper, Salt, a Bay-leaf, and Lemon ; make for it a Sauce of burnt Butter, fry'd Flour, Capers, and Oysters ; let it be white when you serve it up.

To ragoo Salt Cod after the Italian Way.

LET it be well scaled, and soak'd for eight or ten Hours, then boil it in a good Quantity of Water, two or three Boils will be enough. Take a Stew-pan, and put in it a large Piece of Butter, some green Onions cut small, Parsley, a Clove of Garlick, or a Shalot or two, and sweet Herbs, then your Cod, put in also a Glass of Oil, a little beaten Pepper, some Orange-juice ; keep it stirring that it may grow thick ; when done enough, dish it up hot, and take care it be well tasted.

To ragoo Salt Cod another Way.

CUT your Cod in Pieces, and let it soak from Night till Morning, and boil it with a quick Fire. Take a Stew-pan, put in it a large Piece of Butter, some green Onions, Parsley cut small, Pepper, then your Cod, let all stew some Time, stirring it often till it becomes thick ; you may put some Fish-Broth, if you like it ; let all be relishing, and serve it up hot, garnishing your Dish with fry'd Parsley and Slices of Lemon and Orange.

Another

Another Way.

BOIL your Cod as in the above Receipt; put in a Stew-pan a Glas of Oil, some Parsley and Onions, cut small Half a Glas of White Wine, two Cloves of Garlick, the Juice of a Couple of Lemons, and a few Crumbs of Bread, then put in your Pieces of Cod, let all stew some Time, then dish it up, garnishing your Dish with Slices of Orange and Lemon.

To make a Ragoo of Eel-Powts.

CLEANSE them well from their Slime with hot Water, then flour and fry them; then put them into a Dish with burnt Butter, Flour, and dissolv'd Anchovies; season them with Salt, Cives, Nutmeg, and Verjuice; and stew them well. Garnish with fry'd Parsley, and serve them.

A Ragoo of Milts of Fish en gras.

HAVING blanch'd the Milts of your Fish in boiling Water, take them out, and throw them into cold: Toss up in a Sauce-pan, with a little melted Bacon, some small Mushrooms, some Truffles cut in Slices, and a Bunch of Herbs; season the Whole with Pepper and Salt, moisten it with Veal-gravy, and set it to simmer as usual. When they are done enough, take the Fat clean off, bind your Ragoo with a Cullis of Veal and Ham; then put in your Milts, and make them simmer over a gentle Fire. See that it be well tasted, and serve it in Plates or little Dishes.

A Ragoo of Milts and Fish en Maigre.

FIRST blanch them, and throw them into cold Water, as in the Receipt above, put some Butter into a Stew-pan, with a very little Flour, and brown it; put into your Brown some small Mushrooms, and slic'd Truffles, and toss them up over a Stove; then moisten them with good Fish-Broth, season'd with Pepper, Salt, and a Faggot of Herbs; let them simmer over a gentle Fire. This done, take off the Fat, and put in the Milts to simmer as above; when they are enough, bind your Ragoo with a Crawfish, or other maigre Cullis, and small Dishes.

A Ragoo of Pike Livers.

HAVING cut off the Galls, blanch the, Livers and throw them into cold Water; then having toss'd up some Mushrooms and Truffles, put in your Livers with some good

good Fish-Broth, and observe the same Directions as in the foregoing Receipt.

To make a Collar of Fish in Ragoo, to look like a Breast of Veal collar'd.

TAKE a large Eel, skin it, wash it clean, and parboil it, pick off the Flesh, and beat it in a Mortar; season it with beaten Mace, Nutmeg, Pepper, Salt, a few sweet Herbs, Parsley, and a little Lemon-peel chopp'd small; beat all well together, with an equal Quantity of Crumbs of Bread, mix it well together, then take a Turbut, Soals, Scates, or Thornback, or any flat Fish, that will roll cleverly; lay the flat Fish on the Dresser, take away all the Bones and Fins, and cover your Fish with the Farce; then roll it up as tight as you can, and open the Skin of your Eel, and bind the Collar with it nicely, so that it may be flat Top and Bottom, to stand well in the Dish; then butter an earthen Dish, and set it in it upright, flour it all over, and stick a Piece of Butter on the Top, and round the Edges; so that it may run down on the Fish, and let it be well baked, but take great care it is not broke; let there be a Quarter of a Pint of Water in the Dish.

In the mean Time, take the Water the Eel was boil'd in, and all the Bones of the Fish, set them on to boil, season them with Mace, Cloves, black and white Pepper, sweet Herbs, an Onion, cover it close, and let it boil till there is about a Quarter of a Pint; then strain it, add to it a few Truffles and Morels, a few Mushrooms, two Spoonfuls of Catchup, a Gill of Red Wine, a Piece of Butter as big as a large Walnut, roll'd in Flour. Stir all together, season it with Salt to your Palate, save some of the Farce you make of the Eel, and mix with the Yolk of an Egg, and roll them up in little Balls with Flour, and fry them of a Light-brown. When your Fish is enough, lay it in your Dish, skim all the Fat off the Pan, and pour the Gravy to your Sauce. Let it all boil together till it is thick; then pour it over the Roll, and put in your Balls. Garnish with Lemon.

This does best in a Tin Oven before the Fire, because then you can baste it as you please.

To make a Ragoo of Perches.

CUT your Perches, half broil them on a Gridiron, then take them up, and take off their Skins neatly; then take a Sauce-pan, put into it a little Fish-Broth, Half a Pint of White Wine, Salt, and Pepper, an Onion stuck with Cloves, a Bay-leaf, and Parsley shred: let it boil, then take a Stew-pan, put into it as much Butter as the Quantity of an Egg, a little Flour, and half brown it, and pour into it the Sauce out of the Sauce-pan; then lay in your Perches, and set them over a gentle Fire to simmer: When they are stew'd enough, dish them, and pour over them any maigre Ragoo, and serve for a first Course.

To make a Ragoo of Perches cut in Slices.

CUT your Perches in Slices the whole Length of the Body, dividing each Perch into four Pieces; tofs up some Mushrooms in Butter, and put to them a little Cream or Milk; then put in your Slices of Perch, with the Yolks of three Eggs, some shred Parsley and grated Nutmeg: Keep stirring them very gently, for fear of breaking them; When they are ready, lay them in a Dish, pour a maigre Ragoo upon them, and serve for a first Course.

To ragoo t' e Roes of Carps.

TAKE some soft Roes of Carps, and blanch them in warm Water; put in a Stew-pan some melted Bacon, or Butter, some Mushrooms, Truffles cut in Slices, and a Bunch of sweet Herbs; fry them a little, and season with Salt and Pepper; then moisten it with Gravy, and let it stew gently over a slow Fire; when stew'd, take off the Fat, thickening the Sauce with some Cullis; and then put in your Roes; let your Ragoo be relishing, and serve it hot for a first Course.

A Ragoo of Muscles.

LET your Muscles be wash'd, and clean'd; then put into a Sauce-pan a Piece of Butter, Salt, Pepper, Parsley, Chibbol, Raspings of Bread, and a Dash of Vinegar, to tofs the Muscles up in it. When your Muscles are done enough, serve them up hot.

A Ragoo of Muscles, with a white Sauce.

AFTER your Muscles are out of their Shells, blanch them in fresh Butter, with Parsley, and sweet Herbs cut small; then season them with Salt, Pepper, and Nutmeg; and when their Liquor is boil'd away much, thicken it with Yolks of Eggs and Lemon-juice, and serve up with Scate, or by itself.

A Ragoo of Muscles with a brown Sauce is made after the same Manner, except that we then put in no Eggs, your Muscles being blanched and moisten'd with Gravy.

Another Ragoo of Muscles.

CLEANSE your Muscles, and put them in a Stew-pan on a Stove till they are open; take them out of their Shells, and keep their Liquor; then blanch them in Butter, put some Mushrooms into a Stew-pan, with a Bunch of sweet Herbs, and Pepper, some Veal-gravy to moisten the Whole; then stew it on a slow Fire; your Sauce being done, take off the Fat, and thicken it with Cullis of Veal and Ham; then put in your Muscles, with some of their Liquor, and let it do slowly, taking care it don't boil; let it be relishing, and serve it up hot for a dainty Dish. This Ragoo is used with all Sorts of Dishes.

Another Ragoo of Muscles.

YOUR Muscles being cleansed, open'd, and taken out of their Shells, tofs up some Mushrooms in Butter, put in your Muscles, with a Bunch of sweet Herbs, and moisten the Whole with Half of their Liquor and as much Fish-Broth; add some Parsley shred small, and some Pepper; when ready, thicken with a Fish Cullis, let it be of a high Relish, and serve it up hot. This Ragoo may be used for Courses with Fish.

Cockles may be done the same Way as Muscles.

A Ragoo of Oysters.

OPEN your Oysters, drain them over a Sieve, and put a Dish under to receive their Liquor. Melt some fresh Butter in a Stew-pan, put in it a Dust of Flour, keep it stirring till it is brown; moisten it with a little Gravy, and put in some small Crusts of Bread of the Bigness of the Top of your Finger, and next your drain'd Oysters; tofs it up, sea-

son it with Pepper, Parsley, Cives, and some of the Oyfter-liquor. Your Ragoo being well relish'd, serve it up for a dainty Dish.

This Ragoo must be quickly done, because the Oysters must boil.

Another Way.

OPEN your Oysters, put them in a Stew-pan with their Liquor, blanch them, then take them out one after another, cleanse them well, and put them in a Dish. Blanch some Mushrooms and Truffles in Butter, moisten them with Gravy, thicken the Sauce with a Cullis of Veal and Ham; then put in your Oysters, warm them without boiling, and squeeze a little Juice of a Lemon; let your Ragoo be palatable, and serve it up hot.

This Ragoo may be used with all Sorts of Courses with Oysters.

Another Way.

BURN some Butter, then take some large Oysters, well wash'd and dry'd, and throw them into a Stew-pan, with a Shalot or two, and a little Salt; fry them a little; then take them out, and let them drain; then boil the Oyfter-liquor with Spices to your Mind, an Anchovy, a little Gravy, and thicken it with Butter roll'd in Flour, and burn it in the Pan; then pour this Sauce over the Oysters; garnish with fry'd Bread and Lemon slic'd.

Another Way.

WHEN your Oysters are open'd, blanch'd and cleans'd, as in the former Receipts, and you have toss'd up Mushrooms and Truffles in fresh Butter, simmer them in Fish-Broth instead of Gravy, thicken it with a maigre Cullis, put in your Oysters, give them a Heat, and serve them up in little Dishes.

A white Ragoo of Oysters.

TAKE a Stew-pan, and put therein a good Bit of Butter roll'd in Flour, shredded Parsley, some Nutmeg grated, pounded Pepper, Half a Lemon cut like Dice, a shredded Anchovy, and several Oysters, with their Liquor; put the Whole on the Fire; but take care it does not boil; and when thicken'd serve it up hot; let it be relishing. You may use this Ragoo with Fish, Chickens, or any such other Fowl you please, for a first Course.

Another

Another Ragoo of Oyfters.

O PEN twenty large Oyfters, take them out of their Liquor, fave the Liquor, and dip the Oyfters in a Batter made thus : Take two Eggs, beat them well, a little Lemon-peel grated, a little Nutmeg grated, a Blade of Mace pounded fine, a little Parfley chopp'd fine ; beat all together with a little Flour ; have ready fome Butter or Dripping in a Stew-pan, when it boils, dip in your Oyfters, one by one, into the Batter, and fry them of a fine Brown ; then with an Egg-flice take them out, and lay them in a Dish before the Fire. Pour the Fat out of the Pan, and shake a little Flour over the Bottom of the Pan ; then rub a little Piece of Butter, as big as a small Walnut, all over with your Knife, whilft it is over the Fire ; then pour in three Spoonfuls of the Oyfter-liquor strain'd ; one Spoonful of White Wine, and a Quarter of a Pint of Gravy ; grate a little Nutmeg, ftir all together, throw in the Oyfters, give the Pan a Tofs round, and when the Sauce is of a good Thicknefs, pour all into the Dish, and garnish with Rafpings.

Another Way.

T AKE a Quart of the largeft Oyfters you can get, open them, fave the Liquor, and ftain it through a fine Sieve ; wash your Oyfters in warm Water, make a Batter thus : Take two Yolks of Eggs, beat them well, grate in Half a Nutmeg, cut a little Lemon-peel fmall, a good deal of Parfley, a Spoonful of the Juice of Spinach, two Spoonfuls of Cream or Milk, beat it up with Flour to a thick Batter, have ready fome Butter in a Stew-pan, dip your Oyfters one by one into the Batter, and have ready Crumbs of Bread, then roll them in it, and fry them quick and brown ; fome with the Crumbs of Bread, fome without. Take them out of the Pan, and fet them before the Fire ; then have ready a Quart of Chefnuts fhell'd and skinn'd, fry them in the Butter ; when they are enough, take them up, pour the Fat out of the Pan, shake a little Flour all over the Pan, and rub a Piece of Butter as big as a Hen's Egg all over the Pan with your Spoon, till it is melted and thick ; then put in the Oyfter-liquor, three or four Blades of Mace, ftir it round, put in a few Piftachoe-Nuts fhell'd, let them boil, then put in the Chefnuts, and Half a Pint of White Wine, have ready the Yolks of two Eggs, beat up with four Spoonfuls of Cream ;

stir all well together, when it is thick and fine, lay the Oysters in the Dish, and pour the Ragoo over them. Garnish with Chesnuts and Lemon.

You may ragoo Muscles or Cockles the same Way. You may leave out the Pistachoe-Nuts if you don't like them; but they give the Sauce a fine Flavour.

A Ragoo of Crawfish for Fish Days.

YOUR Crawfish being boiled, pick out the Tails, and toss them up in a Stew-pan, with a little Butter, some small Mushrooms, and Truffles, cut in Slices; put in Fish-Broth to moisten them, let them simmer a-while, take off the Fat, put in some Cullis of Crawfish to bind your Ragoo, and serve it up in Plates or little Dishes.

A Ragoo of Crawfish for Flesh Days.

PICK several Crawfish, and take their Tails, which put on a Plate with some little Mushrooms, several Slices of Truffles, and a Bunch of sweet Herbs; the Whole being season'd with Salt and Pepper, let it take a Fry with melted Bacon, or Butter, in a Stew-pan, on a slow Fire, moisten it with some Gravy; being done enough, take off the Fat, and thicken it with some Cullis of Crawfish; then put it on hot Cinders, taking care not to let it boil lest it turn; you may put to it several Heads of Asparagus and Artichoke-Bottoms, if in Season. When your Ragoo is done, serve it hot for a second Course.

To dress Smelts in Ragoo.

PUT them into a Stew-pan with a little White Wine, scraped Nutmeg, slic'd Lemon, and fry'd Flour; when they are almost enough, add some minc'd Capers, and serve them up.

A Ragoo with Palates of Beef.

HAVING boil'd your Beef-Palates, take the Skin off and clean them well; cut them in fine Slices, and put them into a Stew-pan with melted Bacon, a Bunch of sweet Herbs, and some Mushrooms; season them with Salt and Pepper, moisten them with Gravy, and let them stew over a slow Fire; being done enough, take off the Fat, and thicken with a Cullis of Veal and Ham, or a Cullis of Partridges, which should be palatable and high relish'd.

A Ragoo with Beef-Palates the Italian Way.

LET your Palates be order'd and clean'd as before; then cut them in small Slices like Dice, and put them in the Stew-pan with Half a Glass of Oil, as much of White Wine, a Spoonful of Cullis, and a Bunch of sweet Herbs. Let it stew slowly, and when ready taste it, let it be relishing, take off the Fat, and dish and serve up for a second Course.

To ragoo a Piece of Beef.

AFTER larding the hinder Part of the Buttock of Beef with thick Lardoons of Bacon, put it into a Stew-pan with some Slices of Bacon at the Bottom; season with Salt, Pepper, Nutmegs, Cloves, and sweet Herbs; cover it with Bards of Bacon; put in two Pounds of good Lard; cover your Pan, and stew it gently between two Fires for twelve Hours, then put in a little Brandy. Garnish with Pickles, and serve it up.

Another Way.

TAKE a large Piece of the Flank which has Fat at the Top cut square, or any Piece that is all Meat, and has Fat at the Top, but no Bones. The Rump does well. Cut all nicely off the Bone (which makes fine Soup) then take a large Stew-pan, and with a good Piece of Butter, fry it a little Brown all over, flouring your Meat well before you put it into the Pan, then pour in as much Gravy as will cover it, made thus: Take about a Pound of coarse Beef, a little Piece of Veal cut small, a Bundle of sweet Herbs, an Onion, some whole Black Pepper and White Pepper, two or three large Blades of Mace, four or five Cloves, a Piece of Carrot, a little Piece of Bacon steep'd in Vinegar a little while, a Crust of Bread toasted brown; put to this a Quart of Water, and let it boil till Half is wasted. While this is making, pour a Quart of boiling Water into the Stew-pan, cover it close, and let it be stewing softly; when the Gravy is done strain it, pour it into the Pan where the Beef is, take an Ounce of Truffles and Morels cut small, some fresh or dry'd Mushrooms cut small, two Spoonfuls of Catchup, and cover it close; let all this stew till the Sauce is rich and thick; then have ready some Artichoke-Bottoms cut into Pieces, and a few pickled Mushrooms; give them a Boil or two, and when your Meat is tender, and your Sauce quite rich, lay the Meat into a Dish, and pour the Sauce over it. You may add a Sweetbread cut

in Pieces, a Palate stew'd tender, cut into little Pieces, some Cocks-combs, and a few Force meat Balls. These are a great Addition, but it will be good without.

Note, For Variety, when the Beef is ready, and the Gravy put to it, add a large Bunch of Sellery cut small and wash'd clean, two Spoonfuls of Catchup, and a Glass of Red Wine. Omit all the other Ingredients. When the Meat and Sellery are tender, and the Sauce rich and good, serve it up. It is also very good this Way: Take six large Cucumbers, scoop out the Seeds, pare them, cut them into Slices, and do them just as you do the Sellery.

To ragoo a Leg of Mutton.

TAKE all the Skin and Fat off, cut it very thin the right Way of the Grain, then butter your Stew-pan, and shake some Flour into it; slice Half a Lemon, and Half an Onion, cut them very small, a small Bundle of sweet Herbs, and a Blade of Mace; put all together with your Meat into the Pan, stir it a Minute or two, then put in six Spoonfuls of Gravy, and have ready an Anchovy minc'd small, mix it with some Butter and Flour, stir it altogether for six Minutes, and then dish it up.

To ragoo Sheeps Tongues.

BLANCH the Tongues in boiling Water, being well wash'd; then put them into cold Water. Cut Slices of a Buttock of Beef, about two Pounds; lay them over the Bottom of a Stew-pan with Slices of Bacon, set the Pan over a Fire, cover it, and let them stew; when you perceive the Meat begins to stick to the Pan, put in a Handful of Flour, stir it altogether for a-while; then put in Broth and Water, in equal Quantities, just as much as will cover the Tongues; then lay your Tongues in a Stew-pan, pour the Ingredients above-mentioned upon them; season with Salt, Pepper, Spices, Onions, Cives, Parsley, and savoury Herbs; add Carrots, Parsnips, and Lemon-peel; let all these stew together; then take up the Tongues, peel them, slit them in two, dip them in some of the Fat in which they were stew'd, drudge them with grated Bread, broil them, and serve them with the Essence of Ham in a Dish, and the broil'd Tongues laid round it; and, at other Times, only with Verjuice, Salt, and Pepper.

Another Way.

TAKE Veal Sweetbreads, Mushrooms, Truffles, and a Bunch of sweet Herbs, keep these ready in a Stew-pan, put in a Spoonful of both Gravy and Cullis, and boil all together; then take some small Sheeps Tongues, slit them in two, and let them soak softly with the rest; add to it some Artichoke-Bottoms cut in Dice, a little Lemon-juice, and serve them up hot; let the Ragoo be of a good Taste.

To dress Lamb in a Ragoo.

AFTER having cut a Quarter of Lamb into four Quarters, lard it with middle-fiz'd Slips of Bacon, and tosse it up a little in a Stew-pan to brown it; then stew it with Broth, Salt, Pepper, Cloves, a Bunch of sweet Herbs, and Mushrooms. Make a Sauce for it of fry'd Oysters, with a little Flour, and a Couple of Anchovies; when you are ready to serve up, add some Lemon-juice, and garnish with fry'd Mushrooms.

Another Way.

TAKE a Quarter of Lamb, roast it, and when it is near enough, drudge it well with grated Bread. Into the Dish in which you intend to serve it in, put a Cullis of Veal, with Salt, Pepper, an Anchovy, the Juice of a Lemon, and a few Cives; warm it, lay in your Lamb, and serve it up.

Another Way.

HALF roast your Lamb, then cut it in four Pieces, and tosse it up in a Stew-pan to brown it; then stew it in good Broth, with Salt, Pepper, Cloves, a few Mushrooms, and sweet Herbs; when it is enough put to it a Cullis of Veal, and serve away.

Another Way.

TAKE a Fore-quarter of Lamb, cut the Knuckle-bone off, lard it with little thin Bits of Bacon, flour it, fry it of a fine Brown, and then put it into a Stew-pan; put to it a Quart of Broth, or good Gravy, a Bundle of Herbs, a little Mace, two or three Cloves, and a little whole Pepper; cover it close, and let it stew pretty fast for Half an Hour, pour the Liquor all out, strain it, keep the Lamb hot in the Pan till the Sauce is ready, take Half a Pint of Oysters, flour them, fry them brown, drain out all the Fat clean that you

fry'd them in, skim all the Fat off the Gravy, then pour it into the Oysters, put in an Anchovy, and two Spoonfuls of either Red or White Wine; boil all together till there is just enough for Sauce; add some fresh Mushrooms (if you can get them) and some pickled ones, with a Spoonful of the Pickle, or the Juice of Half a Lemon; lay your Lamb in the Dish, and pour the Sauce over it. Garnish with Lemon.

A Ragoo of Lambs Stones and Sweetbreads.

WASH your Lambs Stones and Sweetbreads well, and blanch them in boiling Water; then put them in cold Water; when you take them out, lay them on a Linnen Cloth, dry them well, put them in a Stew-pan with a little melted Bacon, and a Bunch of Herbs; season them with Salt and Pepper; add to them some small Mushrooms, and sliced Truffles. Having tossed up all these over a Stove, moisten it with Gravy, and make it simmer over a gentle Fire: When they are done enough, take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham.

Another Way.

TAKE what Quantity you please of Lamb Stones and Sweetbreads, parboil them, and cut them into Slices; Cocks-combs blanch'd and slic'd; then season them all with Pepper and Salt, and other Spices; then fry them in a little Lard, and drain them, and toss them up in good Gravy, a Bunch of sweet Herbs, two Shalots, some Mushrooms, Truffles; thicken it with a brown Thickening, with a Glass of Claret; garnish with red Beet-roots, and pickled Mushrooms.

To ragoo Lambs Stones by themselves.

TAKE two or three Pair of Lambs Stones, parboil them, take off the Skin, and cut them in four or eight Pieces, strew some fine Salt over them, and wipe them dry; flour them without touching them with your Hands; fry them immediately in very hot Hogs Lard, and make them crisp; then dish them up, and serve away.

Another Way.

BEING order'd as those before, fry them directly, but keep in readiness a Paste made thus, *viz.* Mix a certain Quantity of Flour with Wine, or Ale, and add Half a Spoon-

ful of Oil, and some Salt; the Stones being half fry'd, take them out, put them in this Paste, and immediately the Whole in hot Hogs Lard, and fry them some Time; when enough, dish them up hot with fry'd Parsley.

Another Way, after the Italian Manner.

TAKE off the Skin, cut them in Pieces, and put them in a Stew-pan with some Slices of Onion, Parsley, Salt, Pepper, Cloves, Vinegar, and a little Gravy; let them marinate some Time, then take them out to drain, beat up some Eggs, dip the Lambs Stones in them, strew them with Crumbs of Bread, fry them, and serve them up hot with fry'd Parsley. At another Time, flour them, and fry them the same Way.

To ragoo a Breast of Veal.

STUFF it with Force-meat between the Flesh and the Bones, and lard it with large Lardoons of Bacon, and half roast it, then put it into the Stew-pan, over a Stove, with Gravy, till it is enough, toss it up with Force-meat Balls, Mushrooms, Truffles, Morels, Oysters, &c. first stuffing it all up the Briscuit with Force-meat; garnish with Lemon slic'd, or Orange.

Another Way.

TAKE a Breast of Veal, lay it to the Fire, more than half roast it, cut it into four Pieces, season them with Salt, Pepper, Nutmeg, Cloves, Mace, a Shalot, and Lemon-peel; put them into a Stew-pan with as much good Gravy as will cover them; put in also Mushrooms, Oysters fry'd and stew'd, Sweetbreads skinn'd and pull'd in Pieces, and let them stew together; when it is enough, fry your largest Oysters with crisp'd Bacon and Force-meat Balls; and take the same Ingredients to make a white Ragoo; only boil the Breast of Veal in Half Milk, Half Water, with Mace, whole Pepper, a Couple of Bay-leaves, a little Lemon-peel, and a Faggot of sweet Herbs; then when it is enough, wash it over with the Yolks of Eggs, and a little Butter, and put it into a Stew-pan for a little while, just to give it a yellow Colour, and thicken your Sauce with the Yolks of Eggs, and a Piece of Butter roll'd up in Flour, with three Spoonfuls of Cream thicken'd up together.

Another Way.

TAKE your Breast of Veal, put it into a large Stew-pan, put in a Bundle of sweet Herbs, an Onion, some black and white Pepper, a Blade or two of Mace, two or three Cloves, a very little Piece of Lemon-peel, and cover it just with Water; when it is tender take it up, bone it, put in the Bones, boil it up till the Gravy is very good, then strain it off, and if you have a little rich Beef-gravy add a Quarter of a Pint, put in Half an Ounce of Truffles and Morels, a Spoonful or two of Catchup, two or three Spoonfuls of White Wine, and let them all boil together; in the mean Time flour the Veal, and fry it in Butter till it is of a fine Brown; then drain out all the Butter, and pour the Gravy you are boiling to the Veal, with a few Mushrooms; boil all together till the Sauce is rich and thick, and cut a Sweetbread into four. A few Force-meat Balls is proper in it. Lay the Veal in the Dish, and pour the Sauce over it. Garnish with Lemon.

Another Way.

HALF roast it, then cut it in four or five Pieces, and put them into a Stew-pan, pour over them as much strong Gravy as will cover them, and season with Pepper, Cloves, Mace, Nutmeg, Salt, an Onion or Shalot, Lemon-peel, Mushrooms; let all stew; and when enough, fry some large Oysters with Bacon and Force-meat Balls, and put over the Ingredients; then serve away, and garnish with Slices of Lemon.

Another Way.

BONE it, cut off a square handsome Piece, then cut the other Part into small Pieces brown all in Butter, then stew and toss it up in strong Gravy, season with Pepper, Salt, Cloves, Mace, a little Nutmeg, an Onion, Mushrooms, and some fry'd Oysters; when near enough thicken it with brown Butter, then pour all in your Dish, and lay on the square Piece dic'd, with fry'd Sweetbreads, and Bacon fry'd in the Batter of Eggs, and garnish with slic'd Orange.

Another Way.

LARD your Breast of Veal with Bacon ; then half boil it in Water and Salt, whole Pepper, and a Bunch of sweet Herbs ; then take it out, and dust it with some grated Bread, sweet Herbs shred small, grated Nutmeg and Salt all mix'd together ; then broil it on both Sides, and make a Sauce of Anchovies and Gravy thicken'd up with Butter. Garnish with Pickles.

To ragoo a Neck of Veal.

CUT a Neck of Veal into Steaks, season them with Salt, Pepper, Cloves, and Mace ; lard them with Bacon, Lemon-peel, and Thyme, dip them in the Yolks of Eggs ; make a Sheet of strong Cap-paper up at the four Corners, in the Form of a Dripping-pan, pin up the Corners. butter the Paper, and also the Gridiron, set it over a Fire of Charcoal, put in your Meat, let it do leisurely, keeping it basting, and turning to keep in the Gravy : When it is enough, have ready strong Gravy, season it pretty high, put in Mushrooms, and all Sorts of Pickles, some Force-meat Balls dipp'd in the Yolks of Eggs and Flour, Oysters stew'd and fry'd, to lay round and a-Top of your Dish, and serve it up.

If for a brown Ragoo, put in Claret ; if for a white, put in White Wine ; with the Yolks of Eggs, beat up with three Spoonfuls of Cream ; and you may put in a young Fowl, or a larded Pheasant with Force-meat in the Belly, or larded Pigeons ; garnish with Lemon and Barberries, and serve it up.

A Loin of Veal ragoo'd.

LARD your Loin of Veal with thick Slips of Bacon ; season with Salt, Pepper, and Nutmeg ; and when it is almost roasted enough. put it into a Stew-pan, with good Broth, a Glass or two of White Wine, some of the Dripping, a Faggot of sweet Herbs, fry'd Flour, and a Piece of a green Lemon : Cover the Pan close, and let it stew a little ; then take off some of the Fat ; serve it up with a sharp Sauce, garnish with larded Veal Sweetbreads, Cutlets, or what else you think fit.

A Ragoo of Calves Heads.

TAKE two Calves Heads and boil them; when they are cold cut off all the Lantern Part in Pieces, about an Inch long, and about the Breadth of your little Finger, then put the Pieces into a Stew-pan with a little white Gravy, twenty Oyflers cut in two or three Pieces, some little Mushrooms, Truffles, Morels, (Sweetbreads and Artichoke-Bottoms in Slices, if you like it) a little Juice of Lemon, season with Salt, white Pepper, and a Piece of Mace; when all is stew'd a little while, put to it two or three Spoonfuls of Cream or Milk, the Yolks of two or three Eggs beat, and a little shred Parsley. After the Cream, &c. is put to it, let it stew slowly, and keep stirring it to prevent its curdling. When you are ready to serve, garnish your Dish with toasted Bread cut like Sippets, Lemon, and a few pickled Mushrooms.

Another Way.

BOIL your Head enough, then take Half of it, and cut it in thin Slices; put into a Stew-pan some Morels, Truffles, Mushrooms, Force-meat Balls, Veal Sweetbreads, slic'd Artichoke-Bottoms, a Faggot of Thyme and Parsley, an Onion or Shalot slic'd, and the Juice of a Lemon, with as much Gravy as will moisten the Whole, let all stew gently for some Time; then put to it the Slices of your Head, skim it well. The other Half Head score like Diamonds, cross and cross, season with Pepper and Salt, and rub it over with the Yolk of an Egg; then strew some Crumbs of Bread over it, and broil it, pour the Ragoo into the Dish you intend to serve, and lay the Half Head in the Middle; fry the Brains, after being boil'd, in Egg and Flour, and lay round your Dish, with fry'd Bacon and slic'd Lemon.

To ragoo Hogs Feet and Ears.

TAKE your Feet and Ears out of the Pickle they are fous'd in, or boil them till they are tender, then cut them into little, long, thin Bits, about two Inches long, and about a Quarter of an Inch thick; put them into your Stew-pan with Half a Pint of good Gravy, a Glass of White Wine, a good deal of Mustard, a good Piece of Butter roll'd in Flour, and a little Pepper and salt; stir all together till it is of a fine Thickness, and dish it up.

Note,

Note. They make a very pretty Dish fry'd with Butter and Mustard, and a little good Gravy, if you like it. Then only cut the Feet and Ears in two. You may add Half an Onion, cut small.

A Ragoo of Hogs Ears, called the King's Privy Purse.

CUT some Hogs Ears in two, then in long and thin Slices; put in a Stew-pan some Onions cut small, a Piece of Butter, and toss it up; then put in the Ears, flour it and moisten it with Gravy; let all stew slowly; being ready to serve, put in a little Cullis and Mustard, and serve it up hot.

A Ragoo of Pigs Ears.

GET a Quantity of Pigs Ears, and boil them in one Half Wine, and the other Half Water; cut them in small Pieces; then brown a little Butter, and put them in, and a pretty deal of Gravy, two Anchovies, a Shalot or two, a little Mustard, and some Slices of Lemon, some Salt and Nutmeg; stew all these together, and shake it up thick. Garnish the Dish with Barberries.

To ragoo Sheeps Tongues.

WASH them in several Waters, blanch them in boiling Water, then throw them into cold. Take two Pounds of Buttock of Beef, cut in Slices, lay them at the Bottom of the Stew-pan, with some Slices of Bacon, cover it, and set it over a Stove. When it begins to stick to the Pan, throw in a Handful of Flour, and stir all together for some Time. Then take your Tongues, and put them into a Stew-pan, with as much Water and Broth, of each an equal Quantity, as will cover the Tongues; then pour the above Ingredients over them, season the Whole with Salt, Pepper, sweet Herbs and Spices, Onions, Parsley, Cives, Carrots, Parsnips, slic'd, and Lemon-peel. After having stew'd some Time take out your Tongues, peel off the Skin, and slit them in two, dip them in a little of the Fat in which they were stew'd, dredge them with Crumbs of Bread, broil them, and serve them with the Ragoo pour'd over them.

Sometimes we serve them with some Essence of Ham in the Bottom of a Dish, and the broil'd Tongues laid round it; and at other Times only with Verjuice or Vinegar, Salt, and Pepper.

A Ragoo of Ham.

CUT small Slices of Ham, beat them well, garnish the Bottom of a Stew-pan with them; lay a Dish over them, and set them over a Stove with a gentle Fire; when they begin to stick to the Pan, put in a little Flour, and keep them moving over the Stove; put in a little Veal-gravy, that has no Salt in it, to moisten them; put in some Pepper, and a Faggot of sweet Herbs, and let them simmer over a slack Fire; take care your Ragoo be not too salt, put in some Cullis of Veal and Ham to bind it. Serve it in Plates, or little Dishes, and use it for garnishing of any Dish of the first Course, wherein there is any Bacon.

To ragoo Ham, or Slices of Gammon of Bacon.

TOSS up some Slices of raw Ham in a Stew-pan with Butter, &c. and make a Sauce of Red Wine, beaten white Pepper, a pounded Macaroon, Cinnamon, and Sugar. Put your Slices of Ham to this Sauce, squeeze in the Juice of an Orange, and serve it up.

To dress Venison in Ragoo.

LARD a Piece of Venison with large Lardoons of Bacon, well season'd with Salt and Pepper; fry it in Lard, or tofs it up in a Stew-pan with melted Bacon; then stew it three or four Hours in Broth or boiling Water, and some White Wine, season'd with Salt, Nutmeg, two or three Bay-leaves, a Piece of green Lemon, and a Faggot of sweet Herbs: Thicken the Sauce with Flour, or bind it with a good Cullis; and when you serve it up to Table, add Lemon-juice and Capers.

A Ragoo of Livers.

TAKE as many Livers as you would have for your Dish. A Turkey's Liver, and six Fowls Livers, will make a pretty Dish. Pick the Galls from them, and throw them into cold Water; take the six Livers, put them into a Stew-pan with a Quarter of a Pint of Gravy, a Spoonful of Mushrooms, either pickled or fresh, a Spoonful of Catchup, a little Piece of Butter as big as a Nutmeg, rolled in Flour, season with Pepper and Salt to your Palate. Let them stew softly ten Minutes; in the mean while broil the Turkey's Liver nicely, lay it in the Middle, and the stew'd Livers round.

round. Pour the Sauce all over, and garnish with slic'd Lemon.

Another Way.

GET some fat Fowls Livers, take off the Gall, blanch them, and put them into cold Water; put in a Stew-pan some Mushrooms, a Bunch of sweet Herbs, and Truffles cut in Slices; moisten it with Gravy, let it stew over a slow Fire, and being half dress'd, put in the Livers, but let them not be too much done; when ready, take off the Fat, and thicken it with a Cullis, or Essence of Ham, let it be palatable and high relish'd. Serve them up hot, with the Ragoo over them, on Plates or little Dishes.

A Ragoo of Cocks-combs.

PICK and clean them well, toss them up in a Stew-pan, with melted Bacon, Mushrooms, and Truffles slic'd, a Faggot of sweet Herbs, Salt, and Pepper, put in a little Gravy to moisten them, and let them stand over a slow Fire to simmer; when they are done, clear off all the Fat, and bind the Ragoo with some Cullis of Veal and Ham. This is used for garnishing all Dishes of the first Course that are stew'd *à la Braise*.

Another Way.

TAKE some Mushrooms, and cut them in Bits, then put them in a Stew-pan with a Bunch of sweet Herbs, and some Truffles cut in Slices, if you have any, moisten it with Gravy and Cullis, and let it stew slowly; put in some Cocks-combs, and the Juice of a Lemon, and take out the Bunch of sweet Herbs. Let it be relishing, and serve it hot.

A Ragoo of Cocks-combs with a white Sauce.

PUT in a Stew-pan a Bit of Butter and a Bunch of sweet Herbs, with some Mushrooms cut in Bits, and Truffles, if you have any; toss it up, put in Half a Spoonful of fine Flour, moisten it with a little Broth, and season it with Salt and Pepper, let it stew over a slow Fire, and after some Time put in your Cocks-combs, and thicken it with the Yolks of Eggs and Cream, or Milk, mix'd with a little Nutmeg; let it be relishing, and serve it up hot.

A mix'd Ragoo of Cocks-combs, Cocks-kidneys, and fat Livers.

GET a Stew-pan, put it in a Bit of Butter, a Bunch of sweet Herbs, some Mushrooms and Truffles; put it, for a Minute, over the Fire, flour it a little, moisten it with Half a Spoonful of Broth, season it with Salt and Pepper; let it stew a little, then put in some Cocks-combs, Cocks-kidneys, fat Livers, and Sweetbreads; let your Ragoo be palatable, thicken it with the Yolks of Eggs; serve it up hot for a dainty Dish.

A Ragoo for a Duck à la Braise.

THE Ragoo is made either with Veal or Lamb Sweetbreads, with fat Livers, Cocks-combs, Mushrooms, Truffles, Asparagus-Tops, and Artichoke-Bottoms: Toss up all this in melted Bacon; moisten it with good Gravy, bind it with a Cullis of Veal and Ham; and when you have dish'd up your Duck, pour your Ragoo upon it.

To ragoo a Green Goose.

CUT your Goose in two, put it in a Stew-pan of a convenient Size; put at the Bottom of the Pan Slices of Bacon, and Beef-sewet cut in Pieces, Onions, Savoury, Thyme, and Marjoram, Carrots in Slices, and Lemon, Pepper, Cloves, and Salt, put it over a good Charcoal Fire, stir and turn it often; then make a Ragoo of Green Peas, toss'd up with a little fresh Butter, a Bunch of Herbs, Salt, and Pepper; moisten with Gravy, and when you serve it, thicken it with the Yolks of two Eggs beat in Cream or Milk: Dish up your Goose, and pour the Ragoo upon it.

This Ragoo serves for a Breast of Veal, or Pigeons stew'd.

To dress a Goose in Ragoo.

FLAT the Breast down with the Cleaver, then press it down with your Hand, skin it, dip it into scalding Water, let it be cold, lard it with Bacon, season it well with Pepper, Salt, and a little beaten Mace, then flour it all over, take a Pound of good Beef-sewet cut small, put it into a deep Stew-pan, let it be melted, then put in your Goose; let it be brown on both Sides, when it is brown, put in a Pint of boiling Water, an Onion or two, a Bundle of sweet Herbs, a Bay-leaf, some whole Pepper, and a few Cloves, cover it close,

close, and let it stew softly till it is tender; about Half an Hour will do it if small, if a large one, three Quarters of an Hour; in the mean Time make a Ragoo, boil some Turnips almost enough, some Carrots and Onions quite enough; cut them all into small Pieces, put them into a Stew-pan, with Half a Pint of good Beef-gravy, a little Pepper and Salt, a Piece of Butter roll'd in Flour; let this stew all together for a Quarter of an Hour, take the Goose and drain it well, then lay it in the Dish, and pour the Ragoo over it. Where the Onion is disliked, leave it out. You may add Cabbage boil'd and chopp'd small.

To make a Ragoo of Gibblets.

SCALD the Gibblets, and if you have any Cocks-combs, scald them by themselves, and skin them; then put them into a Pan with strong Broth, seasoning them high with Salt, Spice, and sweet Herbs, and simmer them; then ragoo them in melted Bacon, with some Cives and shred Parsley; then put them again into their own Broth, and simmer them; then thicken with the Yolks of two Eggs, and serve them up in Plates.

To ragoo Pigeons.

WHEN you have larded your Pigeons, divide some of them into Halves, season them with Salt, Pepper, Cloves, and Mace, and dip them in the Yolks of Eggs beaten; then make good Store of Butter hot in a Frying-pan, and brown it with a little Flour; then put in your Pigeons and just brown them, then take them out, and put them into a Stew-pan, and put to them as much good Gravy as will just cover them; put in also a Faggot of sweet Herbs, and set them a stewing; when they are moist enough, take out the Herbs, and put in Shalot, some Oysters and Anchovies, Mushrooms and Pickles; then when the Pigeons are stew'd enough, dish them, and having ready-roasted Larks, or other small Birds, lay them round the Dish; or, if you have no Birds, lay Pieces of Sweetbreads dipp'd in the Yolks of Eggs and fry'd, and so serve them up; garnish with Slices of Orange and Pickles.

To dress Larks in a Ragoo.

YOUR Larks being drawn, put them into a Stew-pan with melted Bacon, Mushrooms, Truffles, Capons Livers, an Onion stuck with Cloves, and tofs them up; put in a little Cullis, or, instead of that a little Flour; then put in some Beef, or Veal-gravy, let them simmer for some Time, then beat up an Egg with some Cream, put it into some minc'd Parsley, pour this into the Stew-pan; let it have a Turn or two over a Stove to thicken it; take off the Fat, squeeze in some Juice of Lemon, and serve it.

A Ragoo of Eggs.

BOIL twelve Eggs hard, take off the Shells, and with a little Knife very carefully cut the White a-cross long-ways, so that the White may be in two Halves, and the Yolk whole. Be careful neither to break the Whites nor Yolks; take a Quarter of a Pint of pickled Mushrooms chopp'd very fine, Half an Ounce of Truffles and Morels, boil'd in three or four Spoonfuls of Water, save the Water, and chop the Truffles and Morels very small, boil a little Parsley, chop it fine, mix them together with the Truffle-water you saved, grate a little Nutmeg in, a little beaten Mace, put it into the Stew-pan with three Spoonfuls of Water, a Gill of Red Wine, one Spoonful of Catchup, a Piece of Butter, as big as a large Walnut, roll'd in Flour, stir all together, and let it stew. In the mean Time get ready your Eggs, lay the Yolks and Whites in Order in your Dish, the hollow Parts of the Whites uppermost, that they may be fill'd; take some Crumbs of Bread, and fry them brown and crisp, as you do for Larks, with which fill up the Whites of the Eggs as high as they will lie; then pour in your Sauce all over, and garnish with fry'd Crumbs of Bread. This is a very genteel, pretty Dish, if it be well done.

A Ragoo of Cabbage.

CUT a Cabbage in two in the Middle, blanch it in hot Water, squeeze it, tie it up with Packthread, and put it into a Stew-pan, and stew it *à la Braise*; when it is stew'd, drain it, untie it, cut it in little Slices into a Stew-pan, and set it a simmering with some Cullis of Veal and Ham to thicken it, and serve it with Meats roasted, boil'd, or stew'd, or all Dishes of the first Course, to which Cabbage is proper.

To ragoo Cabbage Lettuce, or other Lettuces.

TAKE the whitest Cabbage Lettuce, and having blanch'd them in scalding Water, take them out of it, and put them into cold ; then squeeze them as dry as you can, take off all the Green, cut them in small Pieces, and toss them up in a Stew-pan with a little melted Bacon, a Bunch of savoury Herbs, and season the Whole with Salt and Pepper. Put to it some Veal-gravy and Essence of Ham, and let them simmer in it ; then take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham. Use it to all Sorts of Dishes, either roasted or stew'd, in which you have made use of Lettuce, or you may put them under a Leg of Mutton, or any Fowls dressed *à la Braise*.

A Ragoo of Cardoons.

PICK and clean your Cardoons, boil them in a large Pot Half full of White Wine, with a Lump of Butter work'd up with a little Flour, Salt, an Onion stuck with Cloves, and two or three Slices of fat Bacon, but do not put in the Cardoons till the Water boils ; when they are something more than half boil'd, take them up, and let them drain, then set them a simmering in a Stew-pan over a gentle Fire, with some thin Cullis of Veal and Ham ; when they are enough, and the Cullis is pretty well stew'd away, put in a Bit of Butter as big as a Walnut, work'd up with a little Flour, and keep it moving, till the Butter is melted.

You may make a Ragoo of the Stalks of Cardoons in the same Manner, as also Lettuces.

A Ragoo of Sellery.

BOIL some Sellery in Water, squeeze it well, put it into a Stew-pan with some Cullis of Veal and Ham, and set it over a Fire to simmer ; when it is enough, put in a Bit of Butter as big as a Walnut, work'd up with a little Flour, then add a Drop of Vinegar, and serve it up in Plates or little Dishes.

Another Way.

WASH it very clean, cut it in Pieces about two Inches long, put them into a Stew-pan, with just as much Water as will cover them, tie three or four Blades of Mace, two or three Cloves, about twenty Corns of whole Pepper in a Muslin Rag loose, put it into the Stew-pan, a little Onion, a little

little Bundle of sweet Herbs, cover it close, and let it stew softly till tender; then take out the Spice, Onion, and sweet Herbs, put in Half an Ounce of Truffles and Morels, two Spoonfuls of Catchup, a Gill of Red Wine, a Piece of Butter as big as an Egg roll'd in Flour, three *French* Rolls, season with Salt to your Palate, stir it altogether, cover it close, and let it stew till the Sauce is thick and good. Take care your Rolls don't break, shake your Pan often; when it is enough, dish it up, and garnish with Lemon. The Yolks of six hard Eggs, or more, put in with the Rolls, will make it a fine Dish; this for a first Course.

If you would have it white, put in White Wine instead of Red, and some Cream, for a second Course.

Another Way.

TAKE some Heads of Sellery, and blanch them, then squeeze them very dry, and put them in a Stew-pan with a Cullis, and let it stew on a slow Fire; after which, thicken it with a Piece of Butter the Bigness of a Walnut dipp'd in Flour, keep stirring it. The Ragoo being relishing, put a little Vinegar to it, taking care to make it look handsome, but not too thick; and serve it with all Sorts of Meat.

A Ragoo of Cauliflowers.

PICK and clean the Cauliflowers, boil them in clean Water, but do not boil them too tender; take them out, and lay them to drain; then put them into a Stew-pan, put to them some thin Cullis of Veal and Ham; after they have simmer'd a-while, set them over a brisker Fire, then put in it a Bit of Butter about the Bigness of a Walnut, work'd up with a little Flour, to thicken your Ragoo, and a few Drops of Vinegar, and serve them up on little Dishes or Plates.

A Ragoo of Morels.

CUT them in long Slices, and wash them in several Waters that they may not be gritty; drain them well, and toss them up in a Stew-pan with some Butter, or Lard, a little shred Parsley, and a Bunch of sweet Herbs; moisten them with Veal-gravy, and let them simmer in it over a slow Fire; when they are done enough, thicken with a proper Cullis, and serve them hot on Plates or little Dishes.

A Ragoo of Morels, for Fish Days.

PICK the Stalks off your Morels, cut them in two, wash them well in several Waters : Put them into a Stew-pan with a Piece of Butter, Salt, Pepper, a little shred Parsley, and a Faggot of savoury Herbs, and tofs them up over the Stove ; then moisten them with some good Fish-broth. Mean while, make a Thickening with the Yolks of two or three Eggs, beaten up in Cream, or Milk, and put to it, stirring it till the Ragoo is enough, then serve them hot in Plates, or little Dishes.

A Ragoo of Morels, the Italian Way.

PREPARE your Morels as in the above Receipt, then cut them in four ; then put a Lump of Butter, with a Bunch of sweet Herbs, and the Morels, into a Stew-pan, and tofs them up ; then put in a Dust of Flour, and moisten it with Gravy, and a Glass of White Wine, adding to it a Clove of Garlick ; being ready to serve up, thicken your Ragoo with a little Cullis, a Spoonful of Oil, and Lemon-juice, which last must prevail ; let it be of a good Taste, dish it up with a Crust of Bread under it, and serve it up hot.

A Ragoo of Mushrooms.

AFTER having cut your Mushrooms, tofs them up with Butter, or melted Bacon, season them with Salt, Pepper, and Parsley shred small : Moisten them with Flesh-gravy, or Fish-broth ; thicken it with a Cullis of Flesh, or Maigre Cullis, or a little Flour, Yolks of Eggs, and Lemon-juice, and serve them up.

Another Way.

PEEL and scrape the Flaps, put a Quart into a Stew-pan, a very little Salt, set them on a quick Fire, let them boil up, then take them off, put to them a Gill of Red Wine, a Quarter of a Pound of Butter roll'd in a little Flour, a little Nutmeg, a little beaten Mace, set it on the Fire, stir it now and then ; when it is thick and fine, have ready the Yolks of six Eggs beat, and boil'd in a Bladder hard, lay it in the Middle of your Dish, and pour the Ragoo over it. Garnish with broil'd Mushrooms.

Another Way.

FIRST peel your Mushrooms, then put them into Water and Salt to clean them, and stew them in a Stew-pan for Half an Hour, in their own Liquor; then pour out all the Liquor but about two Spoonfuls, and put to them Half a Pint of strong Broth or Gravy, an Onion quarter'd, a Bunch of Savoury and Thyme, a little crack'd Pepper, a little Nutmeg, and two or three Anchovies: Let all these stew together for a Quarter of an Hour, then put in a good Quantity of Butter, shake it together, and serve them up.

Another Way, with white Sauce.

PICK and wash them well, put them into a Stew-pan, with a Lump of Butter, and a Bunch of sweet Herbs, and toss them up; this done, stew them with a Dust of Flour, moisten them with Broth, and season with Salt and Pepper: Let all simmer, and thicken with four Yolks of Eggs, mix'd with Cream, and a little Nutmeg. Your Ragoo being of a good Taste, dish it up, putting at the Bottom of the Dish a Crust of Bread.

Another Way.

IF you cannot get any green Mushrooms, you must take dry ones; then put them into a Stew-pan, with a Bunch of sweet Herbs, and a little Veal-gravy, and let them stew upon a slow Fire; being stew'd, put in a little Essence of Ham, thicken them with a Veal and Ham Cullis, and serve it up hot.

A Ragoo of small Mushrooms the Italian Way.

TAKE small Mushrooms, pick and wash them well, then put them into a Stew pan, with a Ladleful of Oil, and a Bunch of sweet Herbs; toss them up, put to them a Glass of White Wine, season with Salt and Pepper, and let them simmer: Your Ragoo being done, put to it the Juice of a Lemon, and serve it up hot, with a Crust of Bread under it.

At another Time, do your Mushrooms in Oil, with green Onions, Parsley chopp'd small, with Salt, Pepper, and the Juice of two Lemons, and toss them up in their own Liquor; when they are tender, put in a Glass of White Wine, and serve them up with small fry'd Crusts of Bread.

A Ragoo of Sorrel.

HAVING pick'd your Sorrel clean from the Stalks, set a Sauce-pan over the Fire Half full of Water, make it boil; then put in your Sorrel, giving it a Scald; then take it out, squeezing it as you do Spinach, and drain it. Put it into a Stew-pan, with some thin Cullis of Veal and Ham; season it with Salt and Pepper, and set it a simmering over the Fire: When it has simmer'd enough, put to it some Essence of Ham. This may be used in all those Dishes in which you use Sorrel.

To make a Ragoo of Onions.

STEW forty or fifty Onions *à la Braise*, then peel them, put them into a Sauce-pan, with some Cullis of Veal and Ham, and let them simmer for some Time; when they have stew'd enough, put in some Cullis and Mustard to bind your Ragoo. You may use it in all those Dishes with which it is proper to eat Onions.

Another Way.

TAKE a Pint of little young Onions, peel them, and take four large ones, peel them, and cut them very small; put a Quarter of a Pound of good Butter into a Stew-pan; when it is melted, and done making a Noise, throw in your Onions, and fry them till they begin to look a little brown; then shake in a little Flour, and shake them round till they are thick; throw in a little Salt, and a little beaten Pepper, and a Quarter of a Pint of good Gravy, and a Teaspoonful of Mustard. Stir all together, and when it is well tasted, and of a good Thickness, pour it into your Dish, and garnish it with fry'd Crumbs of Bread or Raspings. They make a pretty little Dish, and are very good. You may strew fine Raspings in the Room of Flour, if you please.

To make a Ragoo of Succory.

SCALD your Succory, cut it, put Lard into a Stew-pan, make it somewhat brown with Flour, and good Gravy, and let all be well season'd with Salt, Pepper, Spices, and a Faggot of sweet Herbs, with a little Vinegar; then put in your Succory, let it stew, but not so as to turn black, but that it may have a somewhat strong Savour, and take it up.

A Ragoo of Endive.

TAKE some of the best white Endive, pick it, and blanch it in boiling Water, then squeeze it well, and put it on a Dresser to be minc'd a little. This being done, put your Endive in a Stew-pan, moisten it with a clear Cullis of Veal and Ham, and let the Whole be stew'd on a slow Fire. When this is stew'd, and grown relishing, make use of it for every Sort of Dish with Endive; but if this Ragoo is not thought thick enough, put in a little Essence of Ham, or a little Cullis therein, before you serve it.

Another Ragoo of Endive.

YOUR Endive must be prepar'd as before, with the following Difference only, that is to say, When it is minc'd, you must fry it with a good Piece of Butter; then moisten it with Broth instead of Cullis, and when it is relishing, thicken it with a Thickening of Yolks of Eggs and Cream. You may make use of this Endive with all Sorts of larded Collops, Veal Cutlets, and Fillets of any Meat.

Another Way.

TAKE some fine white Endive, three Heads, lay them in Salt and Water two or three Hours, take a Hundred of Asparagus, cut off the green Heads, chop the rest, as far as is tender, small, lay it in Salt and Water; take a Bunch of Sellery, wash it, and scrape it clean, cut it in Pieces about three Inches long, put it into a Sauce-pan, with a Pint of Water, three or four Blades of Mace, some whole Pepper ty'd in a Rag; let it stew till it is quite tender, then put in the Asparagus, shake the Sauce-pan, and let it simmer till the Grass is enough. Take the Endive out of the Water, drain it, leave one large Head whole, the other pick Leaf by Leaf, put it into a Stew-pan, put to it a Pint of White Wine, cover the Pan close, let it boil till the Endive is just enough, then put in a Quarter of a Pound of Butter roll'd in Flour, cover it close, shaking it often. When the Endive is enough take it up, lay the whole Head in the Middle, and with a Spoon take out the Sellery and Grass and lay round, the other Part of the Endive over that, then pour the Liquor out of the Sauce-pan into the Stew-pan, stir it together, season it with Salt, and have ready the Yolks of two Eggs, beat up with a Quarter of a Pint of Cream, and Half a Nutmeg grated in. Mix this with the Sauce, keep it stirring all one Way till it is thick;

thick ; then pour it over your Ragoo, and fend it to Table hot.

A Ragoo of Asparagus.

YOUR Asparagus having their Heads cut off, whiten them ; when they are blanched enough, put them into a Stew-pan, with some Cullis, and a little Effence of Ham, and let the Whole stew over a slow Fire. When it is stewed enough, throw therein a Bit of Butter no bigger than a Nut, dipped in some fine Flour, and stir your Ragoo now and then. Take Care that it be relishing ; pour in a little Vinegar, and serve it hot. You may make use of this Ragoo for all Sorts of Fowls, or other Meat.

A White Ragoo of Asparagus.

CUT and blanch some Asparagus as before, put them in a Stew-pan, with a Bit of Butter, fry them a little, powder them with a Spoonful of fine Flour, moisten them with Broth, season them with Salt and Pepper, and let them be stewed. Make a Thickening with several Yolks of Eggs, diluted with some Broth, and put therein a little Nutmeg. Your Asparagus being relishing, thicken them with the said Yolks, and make use of this Ragoo to put under some larded Collops, or other Sorts of Meat.

Another Way.

SCRAPE an Hundred of Grasse very clean, and throw it into cold Water ; when you have scraped all, cut as far as is good and green, about an Inch long, and take two Heads of Endive, clean washed and picked, cut it very small, a large Onion peeled, and cut small ; put a Quarter of a Pound of Butter into a Stew-pan ; when it is melted, throw in the above Things ; toss them about, and fry them ten Minutes ; then season them with a little Pepper and Salt, shake in a little Flour, and pour in Half a Pint of Gravy ; keep stirring it till very thick, then pour all into your Dish. Save a few of the little Tops of the Grasse to garnish the Dish, with Slices of Lemon or Orange.

To ragoo the Stalks of Purslain.

TAKE some Stalks of Purslain, pick them, cut them as long as your Finger, and let them be Half boiled in some Water, as Cardoons ; the Stalks being blanched, squeeze them, put them in a Stew-pan, with some Cullis and Gravy.

and let the Whole stew together ; this done, put to it the Bigness of an Egg of Butter rolled in Flour ; keep stirring it, and put a little Vinegar therein. This Ragoo is to be used with all First-course Dishes : As for Example, Collops of Veal, Pullets, Pigeons, and Mutton, or other Dishes in which Purflain is proper.

To ragoo Cucumbers.

TAKE two Cucumbers and two Onions, slice them, and fry them in a little Butter ; then drain them in a Sieve ; and put them into a Stew-pan, with six Spoonfuls of Gravy, two of White Wine, a Blade of Mace, and let them stew five or six Minutes ; then take a Piece of Butter as big as a Walnut, rolled in Flour ; stir all together, and when thick, dish them up.

Another Way.

PARE Half a Dozen of Cucumbers, cut them in two long-ways, and take out the Seeds ; then cut them in little Slices, season them with Salt, Pepper, and a little Vinegar ; put to them two or three Onions cut in Slices, and let them marinate in this for two Hours ; then dry them in a Napkin. Take a Stew-pan, with a little melted Bacon or Butter, and set over a Stove, put in the Cucumbers, and when they begin to brown, moisten them with Gravy, and set them to simmer over a slack Fire : When they are enough take all the Fat off, bind your Ragoo with a Cullis of Veal or Ham ; see it be well relished, and make use of it with all Manner of Meats, either roasted or stewed, in which Cucumbers are proper.

A Ragoo of stuffed Cucumbers.

TAKE what Quantity you please, and after you have pared them, and scooped the Seeds away, blanch them in boiling Water ; take them out, and put them in cold Water ; make your Stuffing after the following Manner : Take of Veal, boiled Ham, Beef-suet, a Sweetbread blanched, and Bacon, a little Bit of each, and mince them well ; season with Salt, Pepper, sweet Herbs, All-spice, some Mushrooms, if you have any, Parsley, shredded Chibbol, some Crumbs of Bread boiled in Milk, and two Yolks of Eggs ; the Whole being minced, and mixed together, fill your Cucumbers with it. Then take a Stew-pan, and having put several Slices of Bacon in it, put your stuffed Cucumbers over them, moisten

moisten with some Gravy, and season with Salt, and some Slices of Onions. Your Cucumbers being dressed, take them out, and drain them; after which, put them in another Stew-pan, to stew a little while, with Cullis and Essence of Ham. You may use this Ragoo with what First-course Dishes you think proper.

To make a Ragoo of Truffles.

HAVING peeled your Truffles, and cut them in Slices, wash and drain them well; put them into a small Stew-pan, with a little Essence of Ham, and set them to stew gently over a slack Fire; when they are enough, thicken them with a good Cullis, and squeeze in the Juice of a Lemon or Orange; serve them in Plates, or little Dishes.

Another Way.

OR DER them as before, and put them into a Stew-pan, with some Mushrooms cut in Slices, and a Bunch of sweet Herbs; season it with Salt and Pepper, put in a Bit of Butter, give it a Toss, and moisten it with a little Gravy of Veal, Essence of Ham, and a Glass of White Wine; being done, and relishing, squeeze in the Juice of an Orange or Lemon, and serve it up hot.

To ragoo French Beans.

TAKE a few Beans, boil them tender, then take your Stew-pan, put in a Piece of Butter; when it is melted, shake in some Flour, and peel a large Onion, slice it, and fry it brown in that Butter; then put in the Beans, shake in a little Pepper and a little Salt, grate a little Nutmeg in, have ready the Yolk of an Egg, and some Cream; stir them all together for a Minute or two, and dish them up.

Another Way.

TAKE a Quarter of a Peck of *French Beans*, string them, do not split them, cut them in three a-crofs, lay them in Salt and Water, then take them out, and dry them in a coarse Cloth, fry them brown, then pour out all the Fat, put in a Quarter of a Pint of hot Water, stir it into the Pan by Degrees, let it boil; then take a Quarter of a Pound of fresh Butter, rolled in a very little Flour, two Spoonfuls of Catchup, one Spoonful of Mushroom-pickle, and four of White Wine, an Onion stuck with six Cloves, two or three Blades of Mace beat, Half a Nutmeg grated, a little

Pepper and Salt ; stir it all together for a few Minutes, then throw in the Beans, shake the Pan for a Minute or two, take out the Onion, and pour them into your Dish. This is a pretty Side-dish, and you may garnish with what you fancy, either pickled *French Beans*, Mushrooms, or Samphire, or any Thing else.

A Ragoo of Beans, with a Force.

RAGOO them as above ; take two large Carrots, scrape and boil them tender, then mash them in a Pan, season with Pepper and Salt, mix them with a little Piece of Butter, and the Yolks of two raw Eggs ; make it into what Shape you please, and baking it a Quarter of an Hour in a quick Oven will do ; but a Tin Oven is the best. Lay it in the Middle of the Dish, and the Ragoo round. Serve it up for a first Course.

Beans ragoo'd with a Cabbage.

TAKE a nice little Cabbage, about as big as a Pint Bason ; when the outside Leaves, Top, and Stalk are cut off, half boil it, cut a Hole in the Middle pretty big, take what you cut out, and chop it very fine, with a few of the Beans boiled, a Carrot boiled and mash'd, and a Turnip boiled ; mash all together, put them into a Stew-pan, season them with Pepper, Salt, and Nutmeg, and a good Piece of Butter, stew them a few Minutes over the Fire, stirring the Pan often. In the mean Time, put the Cabbage into a Stew-pan, but take great Care it does not fall to Pieces ; put to it four Spoonfuls of Water, two of Wine, and one of Catchup, have a Spoonful of Mushroom-pickle, a Piece of Butter roll'd in a little Flour, a very little Pepper, cover it close, and let it stew softly till it is tender ; then take it up carefully, and lay it in the Middle of the Dish, pour your mash'd Roots in the Middle, to fill it up high, and your Ragoo round it ; you may add the Liquor the Cabbage was stewed in, send it to Table hot. This will do for a Top, Bottom, Middle, or Side-dish. When Beans are not to be had, you may cut Carrots and Turnips into little Slices, and fry them, the Carrots in little round Slices, the Turnips in long Pieces, about two Inches long, and as thick as one's Finger, and toss them up in the Ragoo.

To dress Beans in Ragoo.

YOU must boil your Beans so that the Skins will slip off. Take about a Quart, season them with Pepper, Salt, and Nutmeg, then flour them, and have ready some Butter in a Stew-pan, throw in your Beans, fry them of a fine Brown, then drain them from the Fat, and lay them in your Dish. Have ready a Quarter of a Pound of Butter melted, and Half a Pound of the blanched Beans boiled, and beat in a Mortar, with a very little Pepper, Salt, and Nutmeg; then by Degrees mix them in the Butter, and pour over the other Beans. Garnish with a boiled and fried Bean, and so on, till you fill the Rim of your Dish. They are very good without frying, and only plain Butter melted over them.

A Ragoo for Made Dishes.

TAKE Claret, Gravy, sweet Herbs, and savoury Spice what Quantity you think proper, to toss up with Lamb-stones, Cocks-combs, boiled and blanched first, then sliced, with Veal Sweetbreads, Oysters, Mushrooms, Truffles, and Morels. Thicken these with brown Butter, and keep it for Use.





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